

CHEF'S SPECIAL PREFIX

DWF RESTAURANT WEEK 2024

SALADS, SOUP & APPETIZERS

POTATOES & LEEKS VELVET SOUP

Russet potatoes, leeks, butter croutons, watercress, touch of cream

CLASSIC CAESAR SALAD

*Romaine hearts, house Caesars dressing, Shaved Parmesan and Ciabatta EVOO
Crostiti*

MEDITERRANEAN SALAD

*Heirlooms tomatoes, Persian Cucumbers, Red Onions, Kalamata olives, Yellow Bell
Pepper, Feta Cheese*

CHARRED OCTOPUS

*Braised then grilled Spanish Octopus, Classic Brava Roasted baby Dutch potatoes,
Balsamic glazed cipollini onions, Fava beans puree.*

ZUCCHINI CHIPS

*Classic Italian Zucchini chips served with feta cheese dip and
marinara sauce.*

CLASSIC MEATBALLS

*Beef, veal and pork, Pecorino cheese, two 5oz.each, meatballs served in Chef Carla's
marinara sauce.*

ENTREES

SALMON HARISSA

*Crispy skin pan-seared salmon, black Beluga lentils, Chef's classic Moroccan spicy
Harissa sauce*

TORTELLINI HAM & ENGLISH PEAS

Parmesan, Ricotta, and mozzarella cheese filled tortellini, in ham, English peas cream base sauce.

SIRLOIN TOP BASEBALL AU POIVRE

Sirloin cap top baseball 9oz, Mignonette & Cognac sauce, Fries, Watercress, and beefsteak tomatoes.

PORK CHOPS SWEET & HOT CHERRY PEPPERS

Double cut pan seared Pork chops; Neapolitan Sweet & Hot Cherry peppers sauce, over mashed potatoes

PENNE VODKA

Fresh tomatoes imported cooked prosciutto, Vodka, touch of cream sauce over Penne Rigate pasta.

MEATBALL PARMESAN HERO

Classic Chef's recipe meatballs, Marinara sauce, Parmesan Cheese & melted mozzarella cheese served with sauteed zucchini

GRILLED CHICKEN & LINGUNE MARINARA

Organic grilled chicken breast Chef Carla's Marinara sauce, Linguine pasta.

DESSERT

TIRAMISU

Coffee, Sabayon & Irish cream charlotte, caramel salt gelato, shaved chocolate

NEW YORK STYLE CHEESECAKE

Fresh mixed berries compote, raspberries coulis

VARIETY OF GELATI

French Vanilla, Chocolate, Strawberry, Salt Caramel, Pistachio

VARIETY OF SORBET

Lemon, Mango, Raspberries, Coconut