

## SECONDI PIATTI

\*Salmone Crostado \$26.95

Wild Scottish Salmon crusted with Parmesan Cheese over Fettuccini with Fresh Pesto Sauce

\*Canard Aux Baies \$29.95

Roasted Half of Long Island Duck with Wild Cherry & Calvados Sauce

\*Coposanti In Patella \$28.95

Seared Sea Scallops with Provencale Herbs, Tomato, Garlic, Scallions  
Served with Mushroom Risotto

\*Pollo Arrosto \$23.95

Organic Free-Range Half Roasted Chicken  
Rubbed with Fresh Thyme, Sage & Rosemary with Sauce Bercy

\*Ris De Veau Braise \$29.95

Braised Sweet Breads over Sautéed Peas, Italian Pancetta, Morel Mushrooms & Port Wine Reduction

\*Bistecca Ai Ferri \$27.95

Natural Grass Fed N.Y. Strip with Green Peppercorn Sauce

\*Tonno Al Peperero \$29.95

Black Pepper Crusted Yellow Fin Tuna with Wasabi Aioli & Reduction of Soy  
Served with Mango Risotto

## CONTORNO

Pommes De Puree \$5.95

Garlic Mashed Potatoes with White Truffle Oil

Epinard Sautéed \$6.95

Spinach Sautéed with Garlic & Olive Oil

Funghi Saltati \$8.95

Sautéed Mixed Mushrooms, Garlic & Olive Oil

## CHEF PIETRO'S 3 COURSE PRIX FIXE

\$33.00

~ Available Monday thru Thursday ~

*Appetizer, Main Course, Dessert and Coffee*

\* *Consumer Advisory: Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness.*