

Appetizers

Jumbo Lump Crab Puffs

Jumbo lump crab stuffed in a puff pastry, baked to perfection, served with a key-lime citrus rumalade.

Tuna Sashimi Carpaccio

Sushi grade Sashimi, thinly sliced, and topped with Ponzu Oriental Slaw with Wasabi caviar and Mison Reduction.

Buffalo Style Fried Calamari

Seasoned and lightly floured calamari, golden fried, and tossed in a spicy cherry pepper, roasted garlic, fresh basil, and a touch of Marinara sauce topped in a blue cheese Alioli

Salads

Missolini Salad

Baby micro greens radicchio Belgium endives tossed in a honey balsamic vinaigrette sprinkled with crumbled Gorgonzola cheese, candied walnuts, poached burgundy pears, and a balsamic reduction.

Caesar Salad Romano

Crispy hearts of Romaine tossed with the Chef's homemade Dijon dressing, croutons, tossed with shaved Parmesean Regiano, and topped with thinly sliced sundried tomatoes and fried capers.

Entrees

Lamb Rack Potate

Marinated in a Cabernet, fresh herbs, and dijon mustard sauce and coated in a potatoe crust, baked to perfection, and served with a port wine reduction.

Veal Dante

Tenderized milk fed veal, stuffed with Mozzarella Cheese, Prosciutto, san Danielle, fresh spinach, green peas, Chinese straw mushrooms, coated in a grissini breadsticks, and sliced blanch almonds, served with a wild mushroom sauce.

Chicken Alfragola

Half roasted free range chicken, coated and baked with a rosemart pesto, served over a fresh tomato, mushroom, pine nut, spinach, creamy rissoto.

Desserts

Almond Meringue Aliza

Bunt Style Italian Meringue with sliced blanch almonds, filled with Italian pastry cream, topped with whip cream, shaved chocolate, and Maraschino Cherries.