



Italian - American Cuisine  
With Flair  
M.F.P. Inc.  
Italian - American Cuisine

## Valentine's 2018

### **Starter's**

Calamari ~ 10

Puttanesca with Basil

Stuffed Long Hots ~ 10

Andouille, Parmesan, Provolone, Prosciutto

PEI Mussels ~ 12

Leeks, Heirloom Tomatoes, Garlic White Wine Butter & Basil Chiffonade

Mushroom Tart ~ 10

Mushroom Medley, Herbed Goat Cheese, Blistered Heirloom Tomatoes,  
Watermelon Radish

### **Soups & Salads**

Seafood Chowder ~ 7

Crab, Shrimp & Clams, Sherry Cream Broth

Potato Pancetta & New York Cheddar ~ 6

Baby Greens ~ 6

Baby Field Greens, Toasted Hazelnuts, Applewood Smoked Bacon, Bleu  
Cheese, Black Currant/Merlot Vinaigrette

Hearts of Romaine ~ 6

Romaine Hearts, Shaved Asiago, Crispy Capers, Traditional Caesar Dressing

## **Entree's**

### **Hanger Steak ~ 28**

" Butcher's Cut " ,Bleu Cheese Roasted Fingerlings, Winter Vegetables,  
Bordelaise Sauce

### **Wild Boar Cassoulet ~ 25**

Braised Wild Boar & Andouille Sausage, Mixed Heirloom Legumes, Wild  
Mushrooms, Butter Pastry Crust

### **Organic Chicken ~ 25**

Pan Roasted Half Boneless Chicken, Garlic Smashed Potatoes, Winter  
Vegetables, Roasted Shallot/Thyme Jus

### **Long Island Duck Breast ~ 26**

Pan Seared Duck, Roasted Parsnips & Carrots, Duck Confit, Pickled Fennel,  
Tart Cherry Demi Glace

### **" Jail Island " Salmon ~ 27**

Pan Seared Salmon, Cauliflower & Sweet Potato Puree, Tomato & Pickled  
Fennel Salad, Blood Orange Vinaigrette

### **Georges Bank Scallops ~ 28**

Caramelized Scallops, Ruby Red Grains, Wilted Spinach,  
Sweet Herb Beurre Blanc

### **Lobster Mac & Cheese ~ 25**

Poached Lobster, Artisanal Cheese Blend, Panko Crumb

### **Seafood Fra Diavolo ~ 28**

Shrimp, Scallops & Mussels, Spicy Tomato Sauce, Black Pepper Fettuccini

### **Chicken Florentine ~ 24**

Organic Grilled Chicken, Roasted Red Peppers, Spinach, Pasta Pillows,  
Basil Cream Sauce

**~ All Entrees Come with Choice of Demi Salad or Cup of Soup ~**