

# *North Beach Restaurant*

## Passed Hors d'Oeuvres

		pieces
Breadsticks with Prosciutto	\$17.50	4
Bruschetta	\$13.50	8
Crostini with Carpaccio	\$16.50	8
Crostini with Crab	\$16.50	8
Crostini with Chicken liver	\$13.50	8

## Plated Hors d'Oeuvres

		persons served
Calamari Fritti	\$20.00	3-4
Calamari Vinaigrette	\$15.00	3-4
Prawns alla Provinciale	\$30.00	6
Prawns on Ice	\$18.00	4
Zucchine and eggplant fritte	\$13.50	10-15

# North Beach Restaurant

Lunch Menu Selection # 2

## Salads

PLEASE CHOOSE ONE

**Tuscan Garden Salad**

**1/2 Caesar Salad**

## Main Entrée

PLEASE CHOOSE FOUR OFFERINGS FOR YOUR GUESTS FROM THE LIST BELOW

SERVED WITH SEASONAL VEGETABLES

### **Eggplant Parmigiana**

Two thick slices of local Eggplant sauteed in EVOO, topped with tomato sauce and oven finished with mozzarella cheese

### **Petrale Sole Mugnaia**

Fresh local line caught Petrale Sole sauteed with lemon, butter and white wine.

### **Broiled Salmon or Halibut**

Local line caught, broiled and topped with a sautee of lemon, butter, garlic and white wine.

### **Chicken Toscana**

Chicken, oven baked with white wine, mushrooms, zucchini, carrots, artichoke hearts and kalamata olives

### **Veal Piccata**

Veal scaloppine sauteed with lemon, butter, white wine and capers

### **Veal Sorrento**

Veal scaloppine sauteed with garlic, EVOO, topped with tomato sauce & melted mozzarella cheese

### **Veal Saltimbocca**

Veal scaloppine topped with our house cured prosciutto and melted mozzarella cheese

### **Osso Buco**

A house specialty: Braised Veal Shanks stewed in a rich gravy of veal stock, red wine, vegetables, herbs and spices.

ADDITIONAL OPTIONS AVAILABLE WITH A \$15.00 SURCHARGE PER PERSON

### **Lamb Chops**

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

### **U.S.D.A. Prime New York Sirloin Steak**

Available plain broiled OR with a peppercorn sauce of cognac and cream OR with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

## Dessert

**Coffee or Tea**

\$ 40.00 Plus tax and tip

# North Beach Restaurant

Lunch Menu Selection # 3

## Appetizer

Combination of:

**Tomatoes with Burrata**  
**House Cured Prosciutto with Seasonal Melon**

## Pasta Course

**Pasta Alla Vodka**

A cardinale sauce with finely shaved sweet onion and a shot of Stolichnaya Vodka

## Main Entrée

PLEASE CHOOSE FOUR OFFERINGS FOR YOUR GUESTS FROM THE LIST BELOW

SERVED WITH SEASONAL VEGETABLES

### **Eggplant Parmigiana**

Two thick slices of local Eggplant sauteed in EVOO, topped with tomato sauce and oven finished with mozzarella cheese

### **Petrale Sole Mugnaia**

Fresh local line caught Petrale Sole sauteed with lemon, butter and white wine.

### **Broiled Salmon or Halibut**

Local line caught, broiled and topped with a sautee of lemon, butter, garlic and white wine.

### **Chicken Toscana**

Chicken, oven baked with white wine, mushrooms, zucchini, carrots, artichoke hearts and kalamata olives

### **Veal Piccata**

Veal scaloppine sauteed with lemon, butter, white wine and capers

### **Veal Sorrento**

Veal scaloppine sauteed with garlic, EVOO, topped with tomato sauce & melted mozzarella cheese

### **Veal Saltimbocca**

Veal scaloppine topped with our house cured prosciutto and melted mozzarella cheese

### **Osso Buco**

A house specialty: Braised Veal Shanks stewed in a rich gravy of veal stock, red wine, vegetables, herbs and spices.

ADDITIONAL OPTIONS AVAILABLE WITH A \$15.00 SURCHARGE PER PERSON

### **Lamb Chops**

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

### **U.S.D.A. Prime New York Sirloin Steak**

Available plain broiled OR with a peppercorn sauce of cognac and cream OR with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

## Dessert

**Coffee or Tea**

\$55.00 Plus tax and tip

# North Beach Restaurant

Lunch Menu Selection # 4

## Appetizer

Combination of:

**Tomatoes and Burrata**

**House Cured Prosciutto with Seasonal Melon**

**Scamponi Aglio e Olio**

Thumb sized sustainably sourced Lobster Tails from Nova Scotia

## Pasta Course

**Pasta Alla Vodka**

A cardinale sauce with finely shaved sweet onion and a shot of Stolichnaya Vodka

## Main Entrée

PLEASE CHOOSE FOUR OFFERINGS FOR YOUR GUESTS FROM THE LIST BELOW

SERVED WITH SEASONAL VEGETABLES

### **Eggplant Parmigiana**

Two thick slices of local Eggplant sauteed in EVOO, topped with tomato sauce and oven finished with mozzarella cheese

### **Petrale Sole Mugnaia**

Fresh local line caught Petrale Sole sauteed with lemon, butter and white wine.

### **Broiled Salmon or Halibut**

Local line caught, broiled and topped with a sautee of lemon, butter, garlic and white wine.

### **Chicken Toscana**

Chicken, oven baked with white wine, mushrooms, zucchini, carrots, artichoke hearts and kalamata olives

### **Veal Piccata**

Veal scaloppine sauteed with lemon, butter, white wine and capers

### **Veal Sorrento**

Veal scaloppine sauteed with garlic, EVOO, topped with tomato sauce & melted mozzarella cheese

### **Veal Saltimbocca**

Veal scaloppine topped with our house cured prosciutto and melted mozzarella cheese

### **Osso Buco**

A house specialty: Braised Veal Shanks stewed in a rich gravy of veal stock, red wine, vegetables, herbs and spices.

ADDITIONAL OPTIONS AVAILABLE WITH A \$15.00 SURCHARGE PER PERSON

### **Lamb Chops**

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

### **U.S.D.A. Prime New York Sirloin Steak**

Available plain broiled OR with a peppercorn sauce of cognac and cream OR with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

## Dessert

**Coffee or Tea**

\$60.00 Plus tax and tip

# *North Beach Restaurant*

Lunch Menu Selection # 5

## *First Course*

**Abalone Mugnaia and Scamponi Aglio e Olio**

## *Second Course*

**Home Cured Prosciutto with Seasonal Melon**

## *Third Course*

**Penne Alla Vodka**

A cardinale sauce with finely shaved sweet onion and a shot of Stolichnaya Vodka

## *Palate Refresher*

**Lemon Sorbet** topped with Domaine Carneros Sparkling Wine

## *Main Entrée*

SERVED WITH SAUTEED SPINACH AND VEGETABLES OF THE DAY

Combination of:

### **Veal Saltimbocca**

Veal scaloppine sauteed and oven finished with our house cured prosciutto and melted mozzarella cheese

### **Lollipop Lamb Chops**

Broiled with rosemary, garlic, EVOO, sea salt and butcher cracked pepper

### **U.S.D.A. Prime New York Sirloin Steak**

Served with a peppercorn sauce of cognac and cream AND  
with a sauce of tomatoes, house cured prosciutto, mushrooms, bell peppers and onions.

## *Dessert*

**Coffee or Tea**

\$100.00 Plus tax and tip