

LE PROVENÇAL

Appetizers

Antipasto Platter \$12

Chilled Calamari ala Grecque, Marinated Olives, Shaved Prosciutto, Salami, Cheeses, Beets, Grilled Summer Vegetables, Tapenade and Crispy Baguette Croutons

Bruschetta Duet \$9

Wild Mushroom and Olive Tapenade and Tomato and Petit Basil

Escargot \$12

Petite Snails, White Bean and Root Vegetable Ragout, Garlic Herb Crostini

Calamari Fritto \$12

Seasoned and Quick Fried, Petit Green Beans, Lemons, Cocktail Sauce

Prosciutto Wrapped Chicken Brochettes \$9

Creamy Tomato and Fennel Sauce with Sweet Onion Marmalade

Brick Oven Garlic Bread \$5

Freshly Baked Bread Brushed with Garlic Butter, served with Spicy Marinara

Mussels Arrabiata \$12

Steamed Mussels in a Lightly Spiced Tomato Broth

Eggplant Parmesan al Forno \$10

Pan Seared Eggplant, Marinara Sauce and Mozzarella Gratinata

Brick Oven Flat Breads

Puttanesca \$9

Olives, Tomatoes, Capers, Fresh Oregano, Mozzarella, Red Sauce

Affumicata \$10

Roasted Chicken and Applewood Smoked Bacon with Tomatoes, Mozzarella, Red Sauce

Prosciutto \$10

Olive Oil and Garlic, Prosciutto, Fresh Mozzarella, Arugula, Parmesan

Margherita \$9

Olive Oil and Garlic, Fresh Tomatoes, Fresh Basil, Fresh Mozzarella

Soups

Tuscan White Bean Soup \$6

Escarole, Italian Sausage, Rich Parmesan Infused Broth

Creamy Lobster Bisque \$8

Cream Sherry Crème Fraîche, Lobster Ravioli

Salads

Salad Niçoise \$9

Mesculin Greens, Tomatoes, Kalamata Olives, Green Beans, Red Onions, Hard Boiled Egg, Oil Packed Tuna

Salad Le Provençal \$7

Crisp Spring Greens, Grape Tomatoes, English Cucumbers, Shaved Red Onions, House-Made Balsamic Vinaigrette

Mozzarella alla Caprese \$8

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella with Olive Oil and Balsamic Reduction

Chopped Salad \$7

Crisp Chopped Lettuce tossed with Grape Tomatoes, Kalamata Olives, English Cucumber, Provolone Cheese, and Salami, Dressed with Creamy Parmesan Vinaigrette

Caesar Salad \$6

Hearts of Romaine, Shaved Parmesan, Roasted Garlic Croutons, Caesar Dressing

Pasta

Creamy Chicken Penne with Pesto \$19

Roasted chicken, Sun Dried Tomatoes tossed in a Light Pesto Cream Sauce

Rigatoni Bolognese \$19

Roasted Mushrooms and Shallots with Bolognese Sauce

Capellini Pomodoro \$17

Angel Hair Pasta tossed with a Classic Pomodoro Sauce

Spaghetti Carbonara \$19

Applewood Smoked Bacon, Sweet Peas, in a Parmesan-Cream Sauce

Linguini Portofino \$24

Sautéed Clams, Mussels, Jumbo Shrimp in a White Wine Sauce

Classic Cheese Ravioli \$18

Brown Butter, Fresh Oregano and Basil, Parmesan, Garlic

Wild Mushroom Risotto \$17

Wilted Spinach and Shaved Pecorino

Entrees

New York Strip Steak Frites \$29

Grilled to order Black Canyon New York Strip Steak served with Crispy French Fries and Maître D' Hôtel Butter

Grilled Ribeye Pizzaiola \$30

Char-Grilled Strip Steak smothered in Tomatoes, Melted Peppers, Red Wine and Garlic with Roasted Fingerling Potatoes

Bouillabaisse \$32 for 1 / \$58 for 2

Cod, Mussels, Clams, Scallops and Shrimp in a Saffron-Tomato Broth with Fennel and Potatoes

Halibut En Papillote \$28

Halibut Loin steamed in Parchment, Sun Dried Tomatoes, Fennel, Couscous, Citrus Butter

Parmesan Crusted Chicken \$26

Artichoke, Mushroom Ragout

Grilled Salmon Fillet "Scampi" \$27

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Herbed Garlic and White Wine Butter

Veal Scaloppini \$32

Sautéed Thin Slices of Veal with Wild Mushrooms, Asparagus and Creamy Gorgonzola Sauce

Chicken Picatta \$26

Chicken Medallions served atop Linguini tossed in a Buttery White Wine Caper Sauce

Roasted Chicken \$27

Half of Chicken Roasted on the Bone, Roasted Fingerling Potatoes, Chicken Jus

Sides

\$5 each

Pasta with Marinara

(Penne, Rigatoni, Capellini, Spaghetti, Linguine)

French Fries

Fingerling Potatoes

Mashed Potatoes

Wilted Spinach

Grilled Asparagus