

## Foia Dinner Fall Menu 2006

### Appetizers

**Spinach/Artichoke-** spinach and artichoke dip with tomatoes and cilantro served with house made tortillas and grilled ciabatta bread

**Bruschetta-** marinated roma tomatoes, red onion and roasted red peppers topped with goat cheese and served on house made bread

**Arrancine-** breaded rice balls with ground beef, green peas and mozzarella served with a cumin spiced basil tomato sauce

**Beef-** pan seared beef tenderloin stuffed with cremini mushrooms in a red wine apricot green peppercorn sauce with oregano oil

**Shrimp-** grilled black tiger shrimp in a roasted tomato tarragon butter served over spiced toasted orzo

**Seafood Salad-** marinated octopus, calamari, shrimp, vegetable and crab in a 3 citrus dressing

**Calamari-** fried calamari in a lemon peppercorn sauce served over sautéed spinach

**Spring Roll-** vegetable stuffed and served with a spicy soy sauce

### Soup and Salad

**French Onion Soup-** in a beef broth with brandy, thyme, gruyere cheese and toasted crostini

**Roasted Red Pepper Soup-** roasted red pepper soup served with a parmesan custard tart

**Asparagus Soup-** asparagus soup with roasted pistachios

**House Salad-** mixed greens, red onions, cucumbers and grape tomatoes in a raspberry vinaigrette

**Goat Cheese Salad-** breaded goat cheese, dried cranberries and toasted walnuts in a white balsamic vinaigrette

## Pastas

**Tortellini**-ricotta filled tortellini in a gorgonzola cream with prosciutto, green peas and forest mushrooms

**Risotto**- Arborio rice in a fresh white wine tomato with scallops, calamari and shrimp topped with a smoked paprika rubbed lobster tail

**Osso bucco Lasagna**- layered pasta with veal shank, mozzarella and pecorino cheese in a tomato red wine vegetable sauce topped with crispy onions

**Gnocchi**- potato dumpling served in a four mushroom blush sauce drizzled with truffle oil

**Fettucine**- long noodle in a pesto blush sauce with red onions, peppers and chicken

## Entrees

**Stuffed Chicken**- breaded chicken breast stuffed with spinach, mozzarella, rice and sausage topped with a mustard oregano cream sauce and served over applewood smoked cheddar mashed potatoes

**Osso Bucco**- Moroccan spiced braised veal shank served over spinach risotto

**Beef Tenderloin**- rosemary crusted beef tenderloin with a roasted pearl onion red wine sauce served over purple mashed potatoes

**Salmon**- cranberry and breadcrumb crusted wild salmon with a red wine saffron sauce served over roasted sweet potato mash

**Sea bass**- miso marinated chilean sea bass filet with a raspberry brown butter served over black rice with crab

**Provimi Veal Chop**-grilled milk fed veal chop with a wild mushroom cream topped with truffle oil and served with arrancini

**Rib Eye**- spice rubbed DelMonico rib eye steak with a black current balsamic sauce topped with arugula and shaved parmesan and served over ricotta filled ravioli in a lemon porcini cream

**Porchetta**- apple and bacon stuffed pork loin prepared with a apple Riesling sauce