



## **BH Restaurant Month 2022**

*Three Course Prix Fix \$49*

### **Appetizers**

*Choice of One*

**Burrata** *served with prosciutto and roasted tomato*

**Clams Posilopo** *little neck clam in a garlic and oil, white wine and cherry tomato broth*

**Eggplant Stack** *layers of breaded eggplant, fresh mozzarella, tomato, and ricotta*

**Beet and Goat Cheese Salad** *roasted beets and warm breaded goat cheese with arugula and apples*

**Charcuterie Board** *assorted cheeses, cold cuts, olives, and marinated veggies*

### **Entrees**

*Choice of One*

**Paccheri Romana** *extra large rigatoni with short rib, mushrooms, asparagus, and a truffle infused demi-glace*

**Fiocchi Gorgonzola** *pear and cheese stuffed pasta "purses" in a gorgonzola cream sauce with topped with walnuts*

**Chicken Shirley** *panko crusted chicken cutlet layered with fresh mozzarella, mixed greens, bruschetta, and balsamic reduction*

**"Catch of the Day" Oreganata broiled** *filet topped with seasoned breadcrumbs and a lemon-butter sauce*

**Veal Chop Parmigiana** *pounded veal chopped breaded and topped with marinara and melted mozzarella and served with cavatelli pasta (+10)*

### **Dessert**

*Choice of One*

**Nutella Crepes**

**Cappuccino Panna Cotta**

**Doce de Leite Creme Brulée** *house made caramel creme brûlée*

**Mixed Berry Cheese Cake**

**\*\*Please no substitutions\*\***