

Merry Christmas!

To start

Soups

Tomato, fennel and crab chowder
Cup.....\$11.95—Bowl.....\$13.95

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French onion

\$7.95

Appetizers

Sautéed shrimp and corn cakes topped with smoked salmon
Aji amarillo crème fraiche, diced tomatoes and capers.....\$14.95

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Broiled stuffed mushrooms with Spanish chorizo, roasted pork,
Shallot and spinach, finished with sherry cream sauce... \$13.95

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Crab salad~ Alaskan crab tossed with granny smith apples,
Celery, pecans & cucumbers, drizzle w/gouda fondue... \$16.95

Mimosas or Poinsettias... \$7.95

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Sangria!!.....\$8.95

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Consuming raw or undercooked meats, poultry, seafood or eggs
may increase the consumers risk of foodborne illness

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A 20% gratuity will be added to parties of 6 or more

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Share plate charge... \$3.00

Split plate charge... \$5.00

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**All the dishes are freshly made and takes time to prepare (Please be patient)*

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La Pentola Restaurant reserves the right to refuse service to any patron

ENTRÉES

Salmon~ broiled in saffron fish broth w/spinach, Prince Edward Island mussels and roasted peppers. \$24.95

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*Snapper~ sautéed and finished with Cilantro and avocado cream sauce topped with diced tomatoes
Feta cheese.....\$32.95*

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*Butternut squash ravioli~ in sherry cream sauce with asparagus, artichokes and mushrooms
Topped with grilled sliced beef tenderloin.....\$26.95*

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Scallops~ seared diver scallops over roasted creamed corn fontina cheese and red pepper risotto.....\$31.95

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*Lamb~ grilled rack of lamb over lentils, bacon and tomato ragout touched with tzatziki sauce
(Greek yogurt, onions, cucumbers and fresh mint).....\$36.95*

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*Beef~ grilled rib eye with salsa criolla
(A blend of fresh diced tomatoes, sweet onions, red bell peppers, Spanish herbs, olive oil and vinegar).. \$32.95*

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*Chicken Calabrese~ sautéed breaded chicken breast with arugula, mushrooms and artichokes
In garlic white wine sauce, garnished with shrimp and grana padano cheese.....\$25.95*

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*Seafood pasta a la Arrabiata~ Maine lobster, shrimp, scallops & mussels
In a medium spicy plum tomato sauce with broccoli rapini and yellow peppers, tossed w/fettuccini pasta
.....\$36.95*

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*Pork~ grilled Kurobuta pork chop touched with red onion marmalade, minced cantaloupe melon
And toasted pine nuts.....\$26.95*

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*Veal Santorini~ sautéed veal scaloppini with mushrooms, kalamata olives and sweet peas
In a light tomato cream sauce.....\$24.95*

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Duck~ Hudson Valley roasted duckling with pomegranate molasses, spinach and marinated carrots... \$21.95