



## It Takes a Vintage!

Carryout Menu

Thursday, March 11, 2021

### Livia Italian Eatery

#### Short Rib Risotto

Creamy mushroom risotto, topped with a slow braised short rib and house demi glaze; BIBB & PEAR SALAD- Fresh Bibb Lettuce, topped with roasted pears, gorgonzola cheese, pecans, served with Livia's house vinaigrette; Appetizer Chorizo Stuffed Dates.

Bottle of Sparkling Rose'

\_\_\_\_\_ \$125.00 Dinner for 2

\_\_\_\_\_ \$75.00 Dinner for 1

### Riganato Old World Grille

#### Chicken Riganato

Papa Nick's Famous Slow Roasted Half Chicken, Extra Virgin Olive Oil, Lemon, Oregano, and Fresh Garlic & Herbs served with Rigatoni Salsiccia; CHOPPED SALAD - Spring Greens, Tomato, Onion, Chick Peas, Feta, Kalamata Olives, House Vinaigrette.

Bottle of Pinot Noir

\_\_\_\_\_ \$125.00 Dinner for 2

\_\_\_\_\_ \$75.00 Dinner for 1

### Stockholm's

#### Lemon Beurre Blanc Pollock

6-7 oz Fillet of North Atlantic Pollock sautéed in a white wine, lemon cream sauce with shallots. Served with wild rice and steamed vegetables; MIXED GREENS SALAD with house-made Buttery Balsamic dressing.

Bottle of Sauvignon Blanc

\_\_\_\_\_ \$125.00 Dinner for 2

\_\_\_\_\_ \$75.00 Dinner for 1

### BARREL + RYE

#### Lobster Mac and Cheese

Lobster meat, bacon lardons, cavatappi pasta, parmigiano reggiano, green onion and BRUSSEL SPROUT SALAD-shaved brussel sprouts, green apples, pickled fennel, bacon lardons, dried cranberries, pepitas, maytag blue cheese, over mixed greens tossed with apple cider vinaigrette.

Bottle of Chardonnay

\_\_\_\_\_ \$125.00 Dinner for 2

\_\_\_\_\_ \$75.00 Dinner for 1

### Sugar Path

#### Dessert

2 pieces of cake (1 slice Coconut and 1 slice Vanilla Raspberry)

Bottle of Coco Noir

\_\_\_\_\_ \$25.00