

Main St. DELICATESSEN

- EST. 2013 -

APRIL DINNER MAINS



RICOTTA STUFFED RAVIOLI

TOSSED IN A PARMIGIANA + BASIL PESTO

 SERVED WITH PAN SEARED CHICKEN TENDERS IN A
SUNDRIED TOMATO + CAPERS + WHITE WINE SAUCE

DOLLARS
\$24



PAPPADELLE PASTA + CHERRY TOMATOES

BROAD NOODLES TOSSED IN CHERRY TOMATOES + WHITE WINE + GARLIC

 SERVED WITH HOMEMADE FOCACCIA W/
A BLACK OLIVE TAPENADE

DOLLARS
\$22

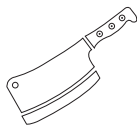


CHICKEN LIMONE

PAN FRIED BREADED CUTLET TOPPED W/ A CREAM + LEMON SAUCE
W/ YELLOW FLESH POTATOES BRAISED IN CHICKEN STOCK

 SERVED WITH ARUGULA + CHERRY TOMATOES
TOSSED IN OLIVE OIL + BALSAMIC REDUCTION

DOLLARS
\$24



PORT GLAZED BBQ LAMB CHOPS

IN A ROSEMARY DEMI SAUCE W/ SCALLOP POTATOES LAYERED
W/ CREAM + SHARP CHEDDAR

 SERVED WITH CRISPY ASPARAGUS SPEARS

DOLLARS
\$35



BEER BATTERED HALIBUT

SHOESTRING FRIES TOSSED IN OLD BAY SEASONING

 SERVED WITH CREAMY COLESLAW + HOMEMADE
TARTAR SAUCE

DOLLARS
\$20