

La Noce's Gourmet Market

Small Plates

Smoked Salmon Taster \$13.

Pastrami, Cajun, And Honey Sesame On Toast Rounds With Tomato Jam, Caper Cream Cheese, And Asian Slaw.

Mussels Luciano. \$10.

Sautéed With Garlic Olive Oil, Lemon, White Wine, Hot Pepper Flake, Oregano, Butter, And The Essence Of Anchovies. With Toasted Italian.

Clams Casino en brotho \$9.

Steamed Littlenecks, Lemon, Garlic, Roasted Pepper, White Wine, Pancetta, And Butter.

Frutti Di Mare Salad \$13

Shrimp, Scallops, Calamari, And Scungilli With Celery, Onion, Garlic, Lemon, Extra Virgin Olive Oil And Parsley. Over Mixed Green Salad And Olives.

King Crab Salad \$13.

Alaskan King Crab, Celery, Onion, Lemon, And Mayonnaise Over Romaine Greens Salad.

Beet, Gorgonzola And Pecan Salad \$8.

Red Beets, Gorgonzola, Toasted Maple Pecans, And Blood Orange, Finished With A Orange Fused Olive Oil.

Stuffed Italian Peppers \$7.

Stuffed With A Tomato, Basil And Parmesan. Roasted With Extra Virgin Olive Oil.

Swiss Chard \$8.

Organic Tri Color Chard Steamed With Garlic, Olive Oil. On Grilled Italian Topped With Orange Ricotta.

Prosciutto And Melon Salsa \$9.

Prosciutto Di Palma, Cantaloupe, Honey, Marsala, And White Balsamic.

Mozzarella Cellencini \$8.

Cherry Sized Fresh Mozzarella, With Roasted Peppers, Grape Tomato, Extra Virgin Olive Oil And Basil Pesto And Focaccia.



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Soups

Lobster Bisque \$9

Lobster Simmered In A Natural Stock, With Tomato, Root Vegetables, Pureed And Finished With Focaccia Croûton, Italian Sherry And Cream.

Chilled Plum Tuscan Tomato Soup. \$7.

Plum Tomato, Garlic, Extra Virgin Olive Oil, With Focaccia Croûton.

Gazpacho. \$7

A Cold Summer Soup With Tomato, Cucumber, Onion, Sweet Bell Peppers, Jalapeno, And Parsley.

Specials Menu

Seafood With Sauce Américaine

Monk Fish, Shrimp, Scallops, Scungilli, Calamari, Clams And Mussels In A Lobster Sauce With Garlic Bread.

\$24.

Ahi Tuna Over Spring Greens

Seared And Chilled Sushi Grade Tuna With Mango, Pineapple, Goat Cheese, And Focaccia Croûton. Tossed With Mango Vinaigrette.

\$14.

Duck With Soy Honey And Ginger

Maple Leaf Duck Legs And Thighs, Seasoned With Thai Spice, Roasted With A Soy, Honey And Ginger. With Asian Slaw, Rice Noodle Salad.

\$15.

Desert

Vanilla Gelato \$6.

With Chocolate Chip Cookie Crumbs

Macchinetta Napoletana \$8.

3 Cups Of Espresso By The Pot

Iced Cappuccino \$3.

Cold Brewed Espresso, Coco, Brown Sugar And Cream.