

La Noce's Gourmet Market

Soups

- Carrot Ginger Soup** \$4. 6. 11.
Carrot, Onion, Celery, Garlic, Ginger, Tomato And Fresh Thyme.
- Gazpacho. Spicy** \$5. 7. 13.
A Cold Summer Soup With Tomato, Cucumber, Onion, Sweet Bell Peppers, Jalapeno, And Parsley.
- Chicken And Shrimp File' Gumbo** \$6.10.18.
Chicken, Shrimp, In a Crawfish Seafood Stock With, Peppers, Onion, Tomato, Okra And File' (Sassafras) Spice.

Small Plates

- 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 en brodo di finocchio** \$13.
Little Neck Clams In A Fresh Garlic, Fennel, Olive Oil, Pinot Grigio, And Clam Broth. Accompanied By Toasted Italian Bread.
- Scungilli With Spiced Tomato** \$13.
Thin Sliced Scungilli, In A Spicy Tomato, Garlic, Anchovies And Olive Oil Sauce. With Garlic Toast.
- Crab Cake** \$13.
Lump, Fin Crab Seasoned With Celery, Onion, Garlic And Fresh Parsley. Corn And Black Bean Salad, Classic Remoulade.
- Prosciutto, Pecorino, And Melon Salsa** \$10.
Prosciutto Di Palma, Shaved Pecorino Cheese, Cantaloupe, Honey, Marsala, And White Balsamic.
- Stromboli, Broccoli, And Sausage** \$9.
Stuffed Bread With Broccoli, Sausage, Roasted Garlic, Fresh Mozzarella, Accompanied By Marinara.
- Beet, Gorgonzola And Pecan Salad** \$8.
Red Beets, Gorgonzola, Toasted Maple Pecans, And Blood Orange, Finished With A Orange Fused Olive Oil.
- Wild Mushrooms Salad** \$8.
Oyster, Cremini, Shitake, Garlic, Extra Virgin Olive Oil Served On Toasted Italian Bread With Balsamic Glaze.



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Specials Menu

Cioppino, Rustic Italian Fishermans Stew

With Shrimp, Scallops, Clams, Mussels, Scungilli, Calamari, And Munk Fish, In a Tomato White Wine Sauce With Garlic And Fresh Herbs. Accompanied By Toasted Ciabatta For Dipping, Dipping, Dipping.

\$24.

Crab Cake

Lump, Fin Crab Seasoned With Celery, Onion, Garlic And Fresh Parsley. Accompanied By Corn Salad, Cole Slaw And Classic Remoulade.

\$21.

Pork Shoulder Barbeque

Pork Shoulder, And Slow Cooked In A Cajun Microwave, With A Ancho Chili Barbeque. Accompanied By Roasted Corn Black Bean Salad, And German Potato Salad.

\$21.

Paillard Of Chicken

Thin Sliced Grilled Chicken, Topped With Arugula, Bruschetta, Lemon Olive Oil And Shaved Pecorino Cheese.

\$15.

Desert

Hazelnut Gelato \$6.

With Chocolate Chip Cookie Crumbs

Macchinetta Napoletana \$8.

3 Cups Of Espresso By The Pot