

La Noce's Gourmet Market

Soups

Chicken And Shrimp Gumbo	6, 8, 14.
Louisiana Style Chicken, Shrimp, Scallop, Catfish, File Spice, Étouffée.	
Manhattan Clam And Mussel Chowder	\$6. 8. 14.
Root Vegetables, Long Island Ocean Clams, Maine Mussels. Simmered With Spicy Tomato And Herb Broth.	
Chicken White Bean Chili Soup	\$5. 7. 13.
Free Range Chicken With White Beans, Garlic, Onion, And 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.	
Baked Stuffed Clam. (4)	\$9.
Chopped Clam, Celery, Onion, Garlic, Parsley, Lemon Bread Stuffing. Baked With A Natural Stock And Butter.	
Smoked Salmon Appetizer	\$13.
Pastrami Spiced Apple Smoked, Faroe Island Salmon, On Toast Rounds With Tomato Bruschetta And Capser Cream Cheese.	
Wild Mushrooms Salad	\$8.
Oyster, And Portabella, Mushrooms, Roasted With, Garlic, Extra Virgin Olive Oil Served On Toasted Italian Bread With Balsamic Glaze.	
Beet, Gorgonzola And Pecan Salad	\$8.
Red Beets, Gorgonzola, Toasted Maple Pecans, And Blood Orange, Finished With A Orange Fused Olive Oil.	
Caprese Salad	\$8.
Fresh Mozzarella, Roasted Peppers, Extra Virgin Olive Oil.	

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Specials Menu

Atlantic Sea Scallops And Mussels La Marseillaise

Dry Scallops, Maine Mussels Simmered In A Fennel Garlic And Tomato Broth.
With Ciabatta Toast.

\$21.

Clams Posillipo

Baby Clams, Garlic, Olive Oil, White Wine, And Tomato. Served Over Black
Squid Ink Linguine.

\$18.

Chicken Sorrentino

Breaded Chicken Cutlet Layered With Prosciutto, Eggplant, Fresh Mozzarella
Simmered In A Marsala Sauce. Accompanied By Roasted Cauliflower and
Brussels Sprouts.

\$16.

Polenta With Mushroom Ragout

Imported Fine Milled Cornmeal Simmered With Sea Salt And Served With A
Mushroom Ragout.

\$15.

Desert

Hazelnut Gelato \$6.

With Chocolate Chip Cookie Crumbs

Pistachio Gelato \$6.

Topped With Raspberry Syrup.

Italian Meringue Tarts \$6.

Filled With Mixed Berry Compote.