

La Noce's Gourmet Market

Lunch Specials

Chicken Vegetable Soup

Root Vegetables, Squash, Zucchini, And Fresh Herbs, In A Natural Stock.
\$4. 6. 10.

Pork Barrel Chili.

Smoked Pork, Peppers, Onion, Celery, White Beans, And Spice. Topped With Crisp Tortilla, Sour Cream And Cheddar.
\$5. 7. 11.

Black Angus Sirloin Panini

On Rosemary Focaccia, With Gorgonzola, Tomato Bruschetta And Balsamic Glaze
\$13.

Pâté Forestiere Sandwich

House Made Pâté With Venison, Pork, Duck With Pistachio, And Wild Mushroom. On Brioche With Bermuda Onion, Tomato And Maple Mustard On Toasted Rye.
\$9.

Pork Arrosticini Sandwich

Smoked Pork Shoulder With Rosemary, Garlic, Sea Salt And Pepper. Served On Brioche With Red Eye Gravy.
\$9.

Frutti Di Mare

Shrimp, Scallops, Calamari, And Scungilli With Celery, Onion, Garlic, Lemon, Extra Virgin Olive Oil And Parsley. Over Arugula.
\$13

House Salad

Spring Greens, Red Beets, Cucumber Salad, Fennel Salad, Artichoke, , Roasted Wild Mushrooms, Shaved Pecorino And Red Onion Tossed With Balsamic Vinaigrette .
\$10.

Blue Plate Special

Turkey Pot Pie \$10.

Roasted Turkey, Carrots, Celery, Onion, Potato In A Sherry Volute With A Touch Of Cream. Baked In A 6 Inch Pie Shell.

