

# EATRO MENI





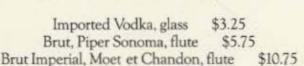
#### CAVIAR

Imported Fresh Caviar with Blinis and Creme Fraiche (price per ounce) Sevruga \$24.00, Osetra \$31.00, Belluga \$45.00



Domestic Combination

Three BlinisTopped with Creme Fraiche and American Sturgeon, Salmon Roe, Golden Caviar





### PIATTI FREDDI

Six Oysters Served with Mixed Aged Vinegars \$7.50 Terrine of Roasted Red, Yellow and Green Peppers Goose Prosciutto with White and Green Asparagus Terrine \$9.50 Maine Lobster Carpaccio with Baby Leeks Steak Tartare with Garnish Duck, Rabbit and Black Truffle Gallantine with Wild Mushroom Salad





### PASTA

Capellini with Fresh Tomatoes, Basil and Garlic \$7.95 Tortelloni Filled with Fresh New Zealand Farm-Raised Venison in Wild Mushroom Sauce \$10.50



## SANDWICHES

Hamburger Harry's \$7.50 New York Steak Sandwich on Focaccia \$10.50



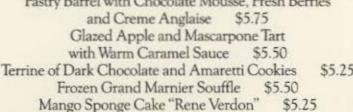
#### SECONDI PIATTI

Grilled Salmon with Mustard-Tarragon Sauce \$12.75 Grilled Chicken Breast with Rosemary \$11.50 Medallions of Veal with Lemon Sauce \$14.25



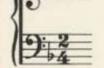
#### DOLCI

Il Giorno e la Notte Chocolate Bavarian Cream Creme Brulee with Fresh Berries \$4.50 Tiramisú Pastry Barrel with Chocolate Mousse, Fresh Berries





For the comfort of all, please smoke cigars or pipes only in the bar. Thank you. Direttore di Ristorante - Todd Saunders Chef di Cucina - Patrizio Sacchetto



01972 Harry's Bar and American Grill