

Stephanie's
on
NEWBURY



LOVE FOOD

MENU



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Café Dinners



APPETIZERS

Portabello Fritters

WITH ROASTED GARLIC AND RADICCHIO AÏOLI, BABY ARUGULA AND SHAVED PARMIGIANO-REGGIANO. 7.95

Crab Cake

SERVED WITH WARM SPINACH, PANCETTA AND MUSTARD SAUCE 9.95

Smoked Salmon and Potato Pancake

SERVED WITH A CAVIAR VINAIGRETTE, FRIED CAPERS AND CHIVED CREME FRAICHE 10.95

Tuna Carpaccio

SERVED WITH A COCONUT LEMON GRASS SAUCE, ASIAN GREENS AND WONTON CRISPS 9.95

Lobster Salad

ASSORTED VEGETABLES WITH A ROASTED BEET VINAIGRETTE AND A NAP OF GINGER BUTTER 12.95

Tomato and Fresh Mozzarella

SERVED WITH A WARM SHALLOT VINAIGRETTE, FRISÉE AND BASIL AÏOLI 8.95



PASTA

Shrimp and Spinach Linguini

JUMBO SHRIMP SAUTÉED WITH SUN-DRIED TOMATO, PINE NUTS, ASIAGO CHEESE, OPAL BASIL AND A SPICY CLAM SAUCE. 19.95

Rotisserie Chicken Pasta

PENNE PASTA SERVED WITH PULLED ROTISSERIE CHICKEN, PROCIUTTO, FRESH PEAS, SHITAKE MUSHROOMS AND VINE RIPENED DICED TOMATO 13.95

Grilled Vegetables and Bow Tie Pasta

GRILLED SEASONAL VEGETABLES TOSSED WITH WHITE WINE, GARLIC OIL AND PARMESAN CHEESE 11.95



hardwood grilled pizza

Goat Cheese, garlicky tomatoes and spiced nuts on field greens, topped with a warm pancetta dressing 10.95

Portabello mushrooms, fresh mozzarella, grilled onions and arugula topped with sun-dried tomato pesto 11.95



ENTRÉES

Garlic Glazed Rotisserie Chicken

SERVED WITH CORN SALAD, TUSCAN BEANS AND CUSTARD CORN BREAD
14.95

Duck and Wild Mushroom Risotto

SLICED BREAST OF MUSCUVOY DUCK SERVED WITH WILD MUSHROOMS, DUCK CRACKLINGS AND SHAVED ASIAGO CHEESE
18.95

Grilled Tuna Steak

SERVED WITH OVEN DRIED TOMATOES, WILTED SPINACH, BALSAMIC REDUCTION AND GOAT CHEESE SAUCE
20.95

Roasted Salmon

PAN ROASTED SALMON SERVED WITH SPINACH LINGUINI AND LOBSTER SAUCE
19.95

Wood Grilled Swordfish

MESQUITE GRILLED SWORDFISH WITH ASSORTED GRILLED VEGETABLES AND FLORIDA ROCK SHRIMP
25.95

Hot and Spicy Shrimp

GRILLED RADICCHIO, ESCAROLE, FIELD GREENS, AVOCADO, CHOPPED TOMATO AND SCALLIONS
20.95

Pepper Seared Tournedo

TOURNEDO OF BEEF SERVED WITH YUKON GOLD MASHED POTATOES, PORT WINE SAUCE AND FRIED LEEKS
24.95

Rack of Lamb

SERVED WITH A LEEK & POTATO TART, CHANTERELLE MUSHROOM SAUCE, HARICOT VERT AND WHITE TRUFFLE OIL
29.95

* \$10.00 PP FOOD MINIMUM ON PATIO
* 18% GRATUITY FOR PARTIES OF 6 OR MORE