

RESTAURANT WEEK MENU

Modern Restaurant 310 Huguenot Street New Rochelle

Modern On The Rails 1 Station Plaza Mamaroneck

Appetizers:

Antipasto Chopped Salad – Spring mix, garden vegetables, chopped with Soppressata, salami, mortadella, prosciutto, provolone, and mozzarella balls, dressing in a house made Italian dressing

Eggplant Chips- Thinly sliced holland eggplants, floured and fried, glazed in local honey

Baked Clams- Whole little neck clams, topped with Italian bread crumbs and seasoning in an oreganatta sauce

Lobster Bisque – Creamy Lobster bisque soup

Entrees:

Braised Beef Short Rib- Braised in a portavino wine sauces served over risotto accompanied with a side of sauteed string beans

Chicken Toscana- Chicken breast stuffed with spinach, prosciutto and fontina cheese in a cream brandy porcini mushroom sauce served with roasted potatoes and sauteed string beans

Mafaldine con Lamb Meatballs - A long curly ridged pasta served with lamb meatballs in a ragu sauce topped with fresh ricotta

Truffle Salmon - Pan seared salmon in a creamy Reggiano truffle sauce, served with roasted potatoes and sauteed string beans

Dessert:

Homemade Italian Donuts – Served with raspberry and Nutella dipping sauces

Lemon Sorbet

Cannoli