



OSCAR'S formerly MILANO'S

HVRW LUNCH MENU

Appetizers choice of

Endive and Radicchio Salad

Caramelized Pears, Belgian Endive & Radicchio; tossed in a homemade vinaigrette dressing

Portobello Caprese

Grilled portobello mushroom, fresh mozzarella, beefsteak tomato, roasted red pepper, basil

PEI Mussels Luciano

white wine, garlic, olive oil, chopped tomato, scallions

Choice of Entrées

Sole Meunière

Filet of sole perfectly sautéed in a delicate butter wine sauce

Chicken Vegetable Arrabiata

sautéed with sweet and hot peppers, mushrooms, and onions in garlic and oil

Wild Mushroom Paigle e Fieno

Homemade spinach and traditional angel hair pasta with a wild mushroom cream sauce

Homemade Desserts

Cheesecake

served with assorted fresh berries

Tiramisu

Coffee soaked ladyfingers, mascarpone, cocoa powder, and chocolate

Cannoli

Homemade cannoli shell, filling: ricotta, mascarpone; sweetened with a touch of caramel and chocolate chips



OSCAR'S formerly MILANO'S

HVRW DINNER MENU

Appetizers

Grilled Portobello Mushroom

served over a bed of sauteed tomatoes, caramelized onions, diced portobello mushrooms, topped with a balsamic demi-glaze

Luganega Sausage and Broccoli di Raba

Sweet Italian Sausage with parmigiano reggiano over Broccoli Rabe, olive oil and garlic

Lobster Bisque Soup

fresh lobster, cream, and sherry

Choice of Entrées

Bronzini Meuniere

Filet of bronzini, perfectly sautéed in a delicate butter wine sauce

Pork Chop Valdostano

Stuffed french-cut pork chop, with prosciutto, mozzarella, provolone served with Homemade Pappardelle in a mushroom brown wine sauce

Lobster Ravioli

Homemade lobster ravioli in a pink cognac sauce

Homemade Desserts

Cheesecake

served with assorted fresh berries

Tiramisu

Coffee soaked ladyfingers, mascarpone, cocoa powder, and chocolate

Cannoli

Homemade cannoli shell, filling: ricotta, mascarpone; sweetened with a touch of caramel and chocolate chips

