



*Starters*  
*Choice Of:*

**Nicotra Grown Zucchini Fritters**

Crema Fraiche, Pomodoro, Limone

**Rooftop Salad**

Nicotra Grown Fresh Arugula, Roasted Tomatoes,  
Pickled Shallots, Goat Cheese, & Pine Nuts,  
Balsamic Vinaigrette

**Panzanella Salad**

Nicotra Grown Green Cucumbers & Chinese Yellow Cucumbers,  
Heirloom Tomatoes. & Tuscan Style Croutons  
Red Wine Vinaigrette

*Entrées*  
*Choice Of:*

**Chicken Bruschetta**

Housemade Fresh Mozzarella, &  
Nicotra Grown Heirloom Tomatoes

**Roasted Atlantic Salmon**

Nicotra Grown Summer Squash, &  
Blistered Cherry Tomatoes

**Pan Seared Pork Loin**

Wild Mushrooms, Nicotra Grown Sweet & Hot Peppers  
Creamy Balsamic Sauce  
Nicotra Grown Patty Pan Squash, Whipped Potatoes

*Dessert*

**Stuffed Bombolinis**

Mascarpone & Blueberry, Caramel Drizzle  
Coffee & Tea

\$45 per person, Available Monday to Friday

**Our FARM to your TABLE**

**Talk about FRESH**



OUR NICOTRA GROWN ORGANIC ROOFTOP FARM, LOCATED RIGHT HERE ON  
SOUTH AVENUE, WHERE OUR FARMERS HARVEST 40,000SF DAILY SO  
GUESTS CAN ENJOY THE DELICIOUS, FRESH DELIGHTS TONIGHT AS THEY  
DINE IN LOIS AND RICHARD NICOTRA'S RESTAURANTS AND BALLROOMS