

varano's easter menu

Appetizer

shrimp & avocado salad

maine shrimp, sweet corn salad,
avacado puree and cucumber vinaigrette

Entrée

three grilled mint crusted lamb t-bones

carrot & english pea fregula "risotto style"
red wine mint demi glace

porcini encrusted veal tenderloin

with wild mushroom and pancetta ragu
fregula risotto style & wild mushroom demi glace

italian frittata

fresh egg custard baked with romano cheese,
zucchini, sweet onion, and bucatini pasta
served with fresh spring asparagus & hollandaise sauce

seafood vol-au-vent

fresh maine lobster, scallops and shrimp
sautéed in a lobster cream sauce with fresh english peas
served in a flaky pastry shell with fresh spring asparagus

Dessert

homemade old fashioned ricotta pie with chocolate

topped with organic wild maine blueberry sauce

homemade cannoli

made with a fresh ricotta and citron cream

reservations accepted

open noon to 8 pm

Sunday april 24th