

MALONEY & PORCELLI
Restaurant Week Summer 2017

DINNER

APPETIZERS

Tuscan Spare Ribs with Balsamic Glaze
Chilled Jumbo Shrimp Cocktail
Heirloom Tomato Salad with Arugula & White Peaches
Wild Striped Bass Tartare with Avocado & Pea Shoots
Dry Aged Meatball

MAINS

Broiled Berkshire Pork Porterhouse with Fennel Honey & Lime
Local Sea Scallops with Corn Pudding
Prime Rib Roast with Potato Galette
Bistro Style Roast Chicken
Summer Squash Ravioli with Ricotta, Lemon & Chives

DESSERTS

Coconut Cake, Passion Fruit Coulis
Vanilla Panna Cotta with Orange Sherbet
Chocolate Ice Box Cake
M&P Cookie Plate