



PRIVATE ROOMS  
(212) 265 0100



**SHELLY'S TRATTORIA  
2010 WINTER  
PRIX-FIXE LUNCH MENU**

## 2010 WINTER LUNCH MENU

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\$24.07

– select one from each course –

a glass of white or red wine from our sommelier's selections may be substituted in place of dessert



### APPETIZERS

**Arugula & Radicchio Salad**  
sherry wine vinaigrette, aged balsamic

**Thick Ribollita**  
Tuscan vegetable soup



### ENTREES

**Grilled Sebago Salmon Steak**  
escarole, capers & olives

**Prime Steak Tagliata Toscana**  
baby arugula, shaved Grana Padano

**Grilled Seafood**  
two skewers of mixed grilled shrimp,  
scallops & chef's choice of fish over baby greens



### DESSERTS

**Cheesecake**  
**Chocolate Mousse**  
**Gelato or Sorbetto**

add a glass of white or red wine  
from our sommelier's selections

\$7.00

## PRIX-FIXE BUSINESS WINTER

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\$35.00  
per person

– select one from each course –

a glass of white or red wine from our sommelier's selections may be substituted in place of dessert



### APPETIZERS

**Arugula & Radicchio Salad**  
sherry wine vinaigrette, aged balsamic

**Oysters** (on the half shell)  
chef's selection of chilled oysters

**Pappardelle Bolognese**  
wide ribbon pasta with three meat ragu



### ENTREES

**Balsamic Glazed Yellowfin Tuna**

**Oven Roasted Branzino**  
(Mediterranean sea bass)

**6 oz. Filet Mignon of Beef**  
balsamic sauce & roasted parmesan potatoes



### DESSERTS

**Tiramisu**  
**Cheesecake**  
**Chocolate Mousse**  
**Gelato or Sorbetto**



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**SHELLY'S TRATTORIA**  
**2010 WINTER**

PRIX-FIXE DINNER MENU

# 2010 WINTER PRIX-FIXE DINNER

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\$35.00  
per person

– select one from each course –  
a glass of white or red wine from our sommelier's  
selections may be substituted in place of dessert



## APPETIZERS

**Arugula & Radicchio Salad**  
sherry wine vinaigrette, aged balsamic

**Oysters** (on the half shell)  
chef's selection of chilled oysters

**Pappardelle Bolognese**  
wide ribbon pasta with three meat ragu



## ENTREES

**Balsamic Glazed Yellowfin Tuna**

**Oven Roasted Branzino**  
(Mediterranean sea bass)

**6 oz. Filet Mignon of Beef**  
balsamic sauce & roasted parmesan potatoes



## DESSERTS

**Tiramisu**

**Cheesecake**

**Chocolate Mousse**

**Gelato or Sorbetto**