

A still life photograph of various pumpkins and gourds on a wooden tray. In the foreground, a large, textured pumpkin with orange and green mottled patterns sits on the left. To its right is a pear-shaped gourd with vertical orange and white stripes. Behind them are several other gourds in various colors and shapes. A lit candle is visible in the background, casting a warm glow. The background is softly blurred, showing more pumpkins and gourds.

Banchetto
SEASONAL MENU

FALL 2020

Banchetto Specials

cocktails

Basil Hayden Rye
Old Fashioned

Caipirinha

Gin Grapefruit Martini

starters

FLAME BROILED PORTUGUESE OCTOPUS 20

Fresh octopus, marinated and grilled with olive oil, served over lemon potatoes.

ROASTED BEET BURRATA 19

Roasted red beets, crisp peppery baby arugula & toasted walnuts beautifully plated with our rich & buttery mozzarella.

SHRIMP & CLAMS ALEJUILLO 23

A traditional Portuguese dish featuring shrimp & clams marinated in flavors of garlic, white wine & lime.

entrees

SOUTH AFRICAN LOBSTER TAILS 49

Two 8 oz. South African lobster tails stuffed with succulent crab meat, lemon butter sauce, served with crispy spanish potatoes.

WILD ATLANTIC HALIBUT FRANCESE 35

Pan seared Halibut, egg-battered, lemon, white wine, butter, artichoke hearts, served with Yukon Gold mashed potatoes.

MEDITERRANEAN BRANZINO 35

Pan seared branzino filet, served over a bed of escarole & beans, sliced spanish onions, crushed garlic and olive oil.

ITALIAN PORK CHOP 32

16 oz. pork chop, flame broiled, spanish onions, vinegar cherry peppers, garlic, olive oil, white wine, served with flash fried potato wedges.

BUTTERNUT SQUASH RISOTTO 29

Roasted butternut squash, jumbo shrimp, in our homemade champagne cream sauce.

dessert

PUMPKIN HARVEST CHEESECAKE

Creamy cheesecake full of sweet pumpkin flavor in a crispy graham cracker crust, topped with a cinnamon infused vanilla icing.