



\$27.95 Prix-Fixe Menu
Restaurant Week
April 17-24

*excludes Saturday after 7pm



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MP TAVERNA
BY MICHAEL PSILAKIS

MEZE

SWEET, BUTTERY CORN SOUP
crab, saffron, chives, pistachio pesto

WHITE ASPARAGUS SALAD
fennel, citrus, radish, ruby grapefruit vinaigrette

HUMMUS
pine nuts, sunflower & pumpkin seeds, sweet herbs,
grilled pita

HOMEMADE MACARONI
Italian plum tomato & onion fonduta, Israeli basil, sheep
milk whipped feta

ENTREES

TROMPETA PASTA
florida rock shrimp, roasted yellow tomato, thassos olives,
fresno chilies, scallion, thai basil, graviera cheese

TRUFFLED MUSHROOM RISOTTO (VEGETARIAN)
young, truffle sheep milk cheese, soft poached egg,
cracked red peppercorn

GRILLED SWORDFISH
spinach & feta stuffed calamari, grilled artichoke,
meyer lemon

WHOLE GRILLED BRANZINO +\$4
lemon, extra virgin olive oil, sea salt

DESSERT

GREEK YOGURT
pistachio, honey, roasted strawberry

CHOCOLATE BAKLAVA
chocolate ice cream

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