



THE IVY ROOM

RESTAURANT

APPETIZER

*Riviera Shrimp Cocktail

Four Jumbo shrimp, in a martini glass, with baby greens,
Orange segment and our own French Riviera sauce \$10.00

*Asian Crab Cake

Our own recipe of Crab Meat, fresh vegetable, Panko bread,
Ginger, Asian sauces and spices, pan seared in Sesame oil,
served with Asian slaw and Wasabi Crème \$12.00

*Alpine Emmenthaler

A Northern Europe favorite, Emmenthal cheese, breaded and
fried to golden brown served with mango chutney \$ 8.00

*Beefsteak Tomato Mozzarella Fan

Beefsteak tomato fanned and filled with fresh mozzarella, basil,
and cracked black pepper, drizzled with basil infused extra
virgin olive oil and accompanied by toasted Tuscan bread \$10.00

*Antipasto

A classic selection of hand sliced Prosciutto di Parma, Salame
Cacciatore, Kalamata Olive, Sicilian Caponata, and Soft Cheeses,
served with toasted Tuscan bread and side of first cold pressed
Tuscan Extra Virgin Olive Oil \$12.00

* Prosciutto, Melone e Fichi

In the Italian tradition, simplicity at its best, hand sliced
Prosciutto di Parma wrapped on fresh Figs and Cantaloupe \$10.00

*Rhode Island Clam Chowder \$6.00 *French Onion Soup \$5.00

***Soup of the day**
\$5.00

We proudly serve only fresh soups, made daily by our Chefs

SALADS

***House Salad**

Fresh mixed baby field greens, topped with grapes, candied walnuts tossed in light zinfandel vinaigrette \$ 6.00

***Beefsteak Tomato Salad**

Beefsteak tomato topped with shaved red Onion, Goat Cheese, toasted Tuscan bread, and drizzled with basil infused olive oil \$ 7.00

***Caesar Salad**

A classic combination of chopped Romaine heart, shredded Parmigiano Reggiano, herbs crouton, tossed in Caesar dressing and served with grilled Ciabatta bread \$ 8.00

***Cobb Salad**

Crisp European greens blend, tossed in Cobb dressing and topped with hard boiled eggs, bacon, blue cheese, shredded carrots, diced tomato, avocado and scallions \$10.00

***Ethan Allen**

Color, Flavor, Attitude, the Ultimate Salad, Baby Field Greens, Papaya, Mango, Orange and Grapefruit segment, Avocado, Scallions, Toasted Almond, and Strawberries, drizzled with Zinfandel vinaigrette \$12.00

***Greek Salad**

The real deal, Romaine chaffonade, topped with diced red and green Bell pepper, diced Cucumber, Onion, Tomatoes, Kalamata Olive and Feta Cheese tossed in Greek dressing \$10.00

***Tuscan Salad**

Tomato wedge, Baby Field Greens, Grapes, Shaved Gorgonzola, toasted Tuscan bread \$ 8.00

Add Chicken to any salad for \$3.00 Shrimp \$6.00 (4)

Entrees

All entrees served with house salad, bread selection, and butter

*Shrimp Scampi Livornese

Jumbo Shrimp, and Scallops sauté in garlic, butter, wine, tossed over linguine, with fresh thyme, diced bell pepper and a touch of crushed red pepper \$20.00

*Fettuccine Alfredo

A classic masterpiece made the classic way; Cream, Parmigiano Reggiano, Nutmeg, Butter tossed over Fettuccine \$16.00

*Penne Primavera

A blend of seasonal vegetables, tossed in garlic and wine, with extra virgin olive oil and a touch of marinara sauce \$16.00

*Gnocchi alla Genovese

Freshly hand made gnocchi, tossed in a rich Pesto Creamy sauce, with Chicken, Sun dried Tomato and Parmigiano Reggiano \$18.00

*Salmon in Herbs du Provance

Pan seared 8 oz. hand cut Salmon in Herbs du Provance, flambé in Chardonnay finished in the oven and served with Roasted Potato, grilled Vegetable, and topped with Balsamic vinegar reduction \$22.00

*Tuscan Cod

8 oz. fresh Cod, pan seared to perfection, with butter and wine, served with Olive Salad, Green beans, and Basil infused Olive Oil \$20.00

*Asian Tuna

Fresh Sushi grade Tuna, pan seared in sesame seed and oil, served with Asian Slaw, Jasmine rice, and Wasabi cream \$20.00

*Grilled Filet Mignon

Center cut 8 oz. Filet Mignon, seasoned with Tuscan herbs, and grilled to perfection, served with Yukon Gold Garlic mash potato, sauté Spinach, and Bourbon Mushroom Demi Glaze \$25.00

*Del Monaco

A perfect center cut 16 oz. Rib Eye, hand cut and trimmed by our Chef, marinated to perfection in Mediterranean spices, grilled to your liking, and served with roasted Rosemary-Lemon Potato, stuffed Beefsteak Tomato, topped with herbs butter, and served with red pepper sauce \$23.00

***Veal Porterhouse**

12 oz. Veal Porterhouse, grilled to perfection, served with Garlic Yukon Gold Mash potato, Asparagus, Pesto Grilled Tomato, and topped with Chipotle Barbeque Sauce \$26.00

***Parma Chicken**

Floured sauté Chicken Breast, with Sage, Marsala wine, Veal Demi topped with Prosciutto di Parma, and Provolone, served over Linguine \$18.00

***Chicken Portobello**

Grilled marinated Chicken Breast, serve with our own fresh salsa, with grilled Portobello Mushroom, and Avocado \$18.00

***Chicken Provencal**

A classic dish from France, simplicity at its best, diced Chicken, sauté in Butter, Garlic, Olive Oil, Parsley, Wine, finished with Mushroom, and served with Creamy Rice \$18.00

***Eggplant Torta**

Layer of roasted Eggplant, filled with Mushroom, Pepper, Onions, Marinara Sauce, Goat Cheese, and Fresh Mozzarella, served on a bed of Marinara sauce and topped with Mozzarella, Pine nuts and Basil Chaffonade \$18.00

***Veggie Platter**

A mix of Grilled Seasonal Veggie, with a Stuffed Tomato, topped with Olive Tappanade and drizzled with Basil infused olive oil \$16.00

***Cheese Quartet**

To be enjoyed like a good Opera, by yourself or with company, also a favorite of music composer Giuseppe Verdi, this dish is truly luxurious in its simplicity. A chef choice of four cheeses, hard and soft, served with Grapes, Strawberries, and Crostini \$18.00

The Culinary Team at Ethan Allen Hotel, with this Menu' for the Spring/Summer 2006, would like to invite You, our Guest, to a trip in the country side of Tuscany and the South of France. We created a Menu' filled with healthy and true to the classic cuisine choice; exotic in part, but always the expression of the authentic Mediterranean Cuisine. Thank You for joining us in this culinary trip, mirror of our philosophy:

Our Goal Guest Satisfaction, Our Promise Excellence!

**Giovanni L Cipolla C.E.C. Director of Food and Beverage
Ivan Resto Executive Chef**

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduce the risk of food borne illness

