

Voila! The Bistro

Est. 2002

Lunch

Our Menu Is Offered:

*As a 2 course (Entrée and Desert Of The Day) 18

Or

*As A 3 Course (Appetizer, Entrée, and Desert Of The Day) 25

Or

*Alla Carte

First Course

Seasonal Soup 9

Baby Green Salad 8

with honey balsamic dressing

(add bleu cheese & nuts \$2 supplement)

Roasted Beet Salad 9

toasted sunflower seeds and grana padano cheese

Escargot Bourgogne 11

herb, garlic butter in a filo nest

Vegetable Quiches 9

with green salad

Main Course (Choose One):

Crab Meat Balls 15

with seasonal vegetables

Baked Mussels 15

pesto parmesan crumb sauce mignonette

Sauteed Beef Brochette 15

with soy ginger essence

Free Range Chicken Breast Milanese 15

topped with brie cheese, herb butter dressing

Pasta With House Made Pork Sausage 14

spinach and garlic olive oil

*Black Angus Beef Burger 14

toasted brioche, parmesan fries

(add \$2 each: caramelized onions, sautéed spinach, french brie, bleu cheese, grana padano)

**These items may be cooked to your liking and according to Suffolk County Law; we must inform you that consuming raw/undercooked foods increase your risk of food-borne illnesses especially if you have certain medical conditions.*

