




SERMET'S SUMMER MENU

COLD

SALAD OF GREEN LEAVES - balsamic vinaigrette, carrot, cucumber, tomato \$6

COFFEE ROASTED BEETS - micro greens, toasted almonds, goat cheese cream \$12

HAND PULLED MOZZARELLA - heirloom tomato, olive oil, aged balsamic \$13

 Add grilled salmon \$8, chicken breast \$6, shrimp \$7, scallops \$10

WARM

ROASTED TOMATO & MUSHROOM SOUP - grated parmesan \$7

SAUTEED CALAMARI - fennel, capers, orange zest, spinach, tomato, pesto \$13

P.E.I MUSSELS - ginger, cilantro, lemon-curry cream \$16

FRITTO MISTO - quick fried daily seafood, caper aioli \$14

CRISPY SPRING ROLLS - ground lamb, mozzarella, creamy cucumber-mint yogurt \$14

MAIN

SWEET POTATO AGNOLOTTI - chicken, bacon, green apples, mushrooms, marsala cream \$20

LONG BRAISED SHORT RIB - mushroom risotto, natural jus, ancho-apricot glaze \$29

 **SEARED SALMON** - garlic mashed potato, grilled asparagus, apricot & tarragon aioli \$23

SHRIMP POLENTA - pickled peppers, bacon, queso fresco, wine cream \$21

 **SCALLOP RISOTTO** - fresh corn, bacon-onion jam, citrus arugula \$28

PARMESAN ENCRUSTED EGGPLANT - potato-fontina-leek agnolotti, pesto cream, tomato sugo \$19

BRAISED PORK RAGU - fresh ricotta gnocchi, parmesan \$22

FOR THE KIDS

PENNE PASTA WITH CHOICE OF TOMATO SUGO OR BUTTER CREAM SAUCE WITH PARMESAN \$5
add chicken, shrimp or meatballs for \$3



CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.