



Milford Restaurant Week Menu

September 26th thru October 5th

\$40 Three Courses

Hours: Monday-Thursday Open at 4:00

Friday-Sunday Open at 1:00

Appetizer Selections

GFA Potato Leek Soup - garnished with frizzled leeks

GFA Garlic Shrimp - sauteed in a garlic sauce served with crostini

Potato Croquettes - breaded potato, mozzarella and salami croquettes, marinara dipping sauce

Smokey Pork Egg Rolls - pulled pork, Jicama tomato and avocado salad, coffee barbecue sauce

Arancini - fried rice balls split and topped with tomato sauce and melted mozzarella

Fried Calamari - crispy and tender, creamy ponzu sauce

GFA Steamed Mussels - chorizo, lemongrass, coconut basil broth, rustic crostini

Eggplant Rollatini - ricotta filling, plum tomato sauce

Certified Angus Meatballs - plum tomato sauce, fresh ricotta

Mozzarella Caprese - sliced fresh mozzarella, breaded eggplant, fresh tomato, balsamic drizzle

GF Jumbo Shrimp Cocktail - 3 shrimp served with our own cocktail sauce

Fried Mozzarella - breaded and fried mozzarella, marinara sauce

Pane Cotto - escarole and cannellini bean casserole baked with cubed bread and parmigiano reggiano

GFA Classic Caesar Salad - house-made dressing, rustic croutons, parmigiano Reggiano

GF / VEGAN ADAPTABLE Beet Salad - golden and yellow beets, arugula, walnuts, feta cheese, maple lemon vinaigrette

GF / VEGAN Polenta Bruschetta - polenta toast, white kidney bean salad, lemon, olive oil dressing

VEGAN Beyond "Meatballs" - Our own plant-based meatballs, pomodoro sauce, a dollop of vegan ricotta, vegan parmigiano

Entrée Selections

- Baked Stuffed Shrimp** – crab and scallop stuffing, saffron lobster reduction with grape tomatoes served with spinach, cauliflower and potato mash
- GF Seafood Risotto** - morsels of shrimp, scallop, calamari and baby clams simmered with Arborio rice, touch of tomato
- GFA Shrimp & Monkfish** -egg- battered monkfish and grilled shrimp in a lobster reduction, served sauteed spinach, potato puree
- Linguine & Clams** - whole littleneck clams sauteed with herbs, garlic and virgin olive oil. Choice of Red or White sauce
- GF Fresh Salmon** - pan seared, served with zucchini noodles tossed with basil walnut pesto and grape tomatoes
- Lobster Ravioli** - in a light pink cream sauce with chopped fresh tomato, peas, prosciutto
- Butternut Squash Gnocchi** - sautéed with roasted butternut squash, broccoli rabe, pancetta (pork), garlic, olive oil, pumpkin seeds
- GFA Penne Vodka Supreme** -penne tossed in a vodka sauce with julienned chicken breast, sun dried tomatoes and asparagus
- Gorgonzola Chicken** –boneless chicken breast, mushrooms, roasted peppers, onions, gorgonzola, potato puree
- Chicken Valdostana** - egg-battered chicken breast layered with Parma prosciutto & Fontina cheese, demi-glaze over spinach,
- Roasted Veal** – thinly sliced with a wild mushroom cream sauce, pappardelle pasta, parsley emulsion, parmigiano
- GFA Beef Braciola** - sirloin tip, rolled with prosciutto, pumpkin seeds, garlic, parsley, and parmigiano slow braised in a marinara sauce, served over pappardelle
- GF Pork Ossobuco** - six hour braised pork shank served over risotto Milanese with a vegetable infused natural reduction
- \$ 10 Upcharge GF Filet Mignon** – 8 ounce center-cut certified Angus beef tenderloin, pan seared, gorgonzola mushroom cream sauce, potato puree
- VEGAN Orecchiette Boscaiola** - Orecchiette pasta, plant-based sausage sauteed with onions, mushrooms, eggplant, pomodoro sauce, vegan parmigiano cheese
- VEGAN GFA Beyond “Bolognese”** - plant-based beef, slow-simmered in a pomodoro sauce with mirepoix vegetables, tossed with penne pasta, vegan ricotta and vegan parmigiano cheese
- VEGAN GF** Our own vegan “crab cakes” made with chick peas, artichokes and hearts of palm, Served with a jicama, tomato and avocado salad, cilantro vinaigrette

Dessert Selections

- GF Crème Brûlée** - caramelized vanilla custard
- Warm Apple Raisin Crisp** - brown sugar oat topping, vanilla ice cream
- German Chocolate Cake** - Layers of chocolate cake with a toasted coconut and walnut cream, warm chocolate ganache
- Tiramisu** - Lady fingers soaked in espresso and Kahlua layered with mascarpone cream, chocolate shavings
- GF / VEGAN ADAPTABLE Poached Pear** - port wine, whipped cream
- GF Ice Creams:** Vanilla Bean, Chocolate, Salted Caramel
- VEGAN GF Sorbets:** Raspberry, Lemon, Dairy -Free Vanilla Ice Cream

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THESE ITEMS MAY BE SERVED UNDERCOOKED OR RAW AT CUSTOMER REQUEST. CONSUMING RAW OF UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CHANCE OF FOOD BORNE ILLNESS.