

# Northampton Restaurant Week MENU GUIDE



**June 6-12, 2011**

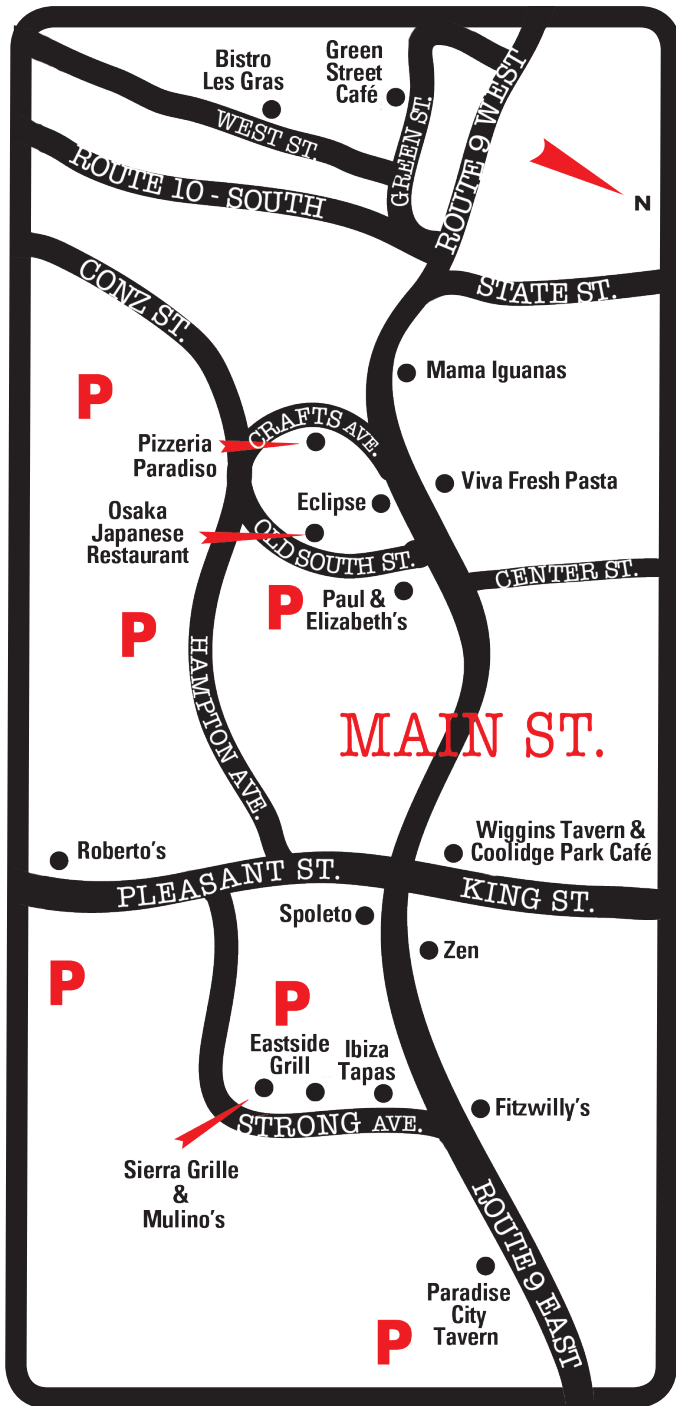
ALL FOR  
**\$21**

**7 NIGHTS  
18 RESTAURANTS  
3 COURSE MEALS  
COUNTLESS CULINARY ADVENTURES!**

**FOR MORE INFORMATION**  
[www.northamptonrestaurantweek.com](http://www.northamptonrestaurantweek.com)

NORTHAMPTON  
**B·I·D**  
Business Improvement District





## Welcome to Northampton's 2011 RESTAURANT WEEK

For seven days in a row, from June 6-12, we invite you to take a culinary tour of downtown Northampton, one of the most vibrant dining destinations in all of Western Massachusetts!

This celebratory food event showcases the global and local cuisines of 18 Northampton restaurants, all of them within a 10-minute stroll—see map at left.

In the pages that follow, you will find a mouth-watering selection of 3-course menus from new restaurants and old favorites, each one created by a local chef exclusively for Northampton's 2011 Restaurant Week.

Countless culinary adventures await your palate—so come for one night or many!

Bon appétit,

Northampton Business Improvement District  
(The B.I.D.)

## 18 RESTAURANTS

ALL WITHIN A 10-MINUTE STROLL...  
IN DOWNTOWN NORTHAMPTON!

## Bistro Les Gras

25 West Street (413) 320-4666  
bistrolesgras.com

**MENU**  
available  
online after  
MAY 15

We are dedicated to using the freshest local ingredients, and have been fortunate enough to meet farmers in New England who are committed to growing beautiful produce and raising delicious meats both naturally and organically. In order to best showcase these ingredients, we change our menu every month. *For this reason, our Restaurant Week Menu will be available online after May 15.*

Monday-Thursday: 5-9 | Friday-Saturday: 5-10 | Sunday: Closed

## Eclipse

186 Main Street (413) 584-6006  
Eclipse186.com

### APPETIZERS

**Tomato Bisque** with fresh basil

**House Salad** • mixed greens tossed with fig and balsamic dressing and goat cheese

**Brie en Croute** • brie baked in puff pastry, served on bed of rose petal jam

### ENTRÉES

**Beef Wellington** • tenderloin baked in filo dough with paté, served with mushroom gravy and vegetable medley

**Pork Mignon** • boneless center cut loin served with rustic potato galette, vanilla-fig compound butter, served with vegetable medley

**Gemista** • roasted tomato stuffed with olives and feta, served on bed of greens with polenta croutons

### DESSERTS

**Chocolate Pot de Crème**

**Strawberry Short Cake**

**Vanilla Cheesecake**

Monday-Tuesday: Closed | Wednesday-Thursday: 5-10

Friday-Saturday: 5-11:30 | Sunday: 5-10

Reservations Accepted

## Eastside Grill

19 Strong Avenue (413) 586-3347  
eastsidegrill.com

### APPETIZERS

**Gazpacho** with shrimp

**Wedge of Boston Lettuce** • crumbles of candied bacon drizzled with spicy blue cheese vinaigrette

**Jerk Chicken Legs** with jicama slaw

### ENTRÉES

**Bourbon Braised Short Ribs** with mashed sweet potatoes and greens

**Baked Haddock** over asparagus in a truffled butternut squash beurre blanc

**Beet Risotto** with goat cheese and red wine reduction

### DESSERTS

**Bananas Foster Bread Pudding**

**Flourless Chocolate Torte** topped with spicy chocolate and whipped cream

**Spicy Mango Sundae** topped with spicy chocolate and whipped cream

Monday-Thursday: 5-10 | Friday: 5-10:30 | Saturday: 4-10:30 | Sunday: 4-9

Reservations Accepted Sunday-Friday

## Fitzwilly's

23 Main Street (413) 584-8666  
fitzwillys.com

### APPETIZERS

**Grilled Hadley Asparagus**

**Grilled Shrimp Caesar Salad**

**Rhode Island Style Stuffed Clams**

### ENTRÉES

**Buffalo Chicken Macaroni & Cheese** • creamy four-cheese sauce with chunks of chicken, buffalo hot sauce and elbow macaroni, topped with bleu cheese breadcrumbs, baked till golden

**Wicked Shrimp Tortellini** • tri-color cheese tortellini, andouille sausage and plump shrimp tossed in spicy red pepper alfredo sauce, served with garlic bread

**Drunken Delmonico Steak** • 12-ounce choice rib eye marinated with BBC Steel Rail Pale Ale and garlic, served with roasted garlic mashed potato

### DESSERTS

**Blueberry Bread Pudding**

**Hot Apple Crisp a la Mode**

**Apple Pie a la Mode**

Monday-Sunday: 11:30-midnight

Reservations Accepted

# Green Street Café

64 Green Street (413) 586-5650

[GreenStreetCafeNorthampton.com](http://GreenStreetCafeNorthampton.com)

## APPETIZERS

**Caldo Verde**

**Café Salad** with warm chevre

**Salt Cod Fritter** with romesco

## ENTRÉES

**Wild Caught Salmon** with sorrel sauce

**Chicken Escoffier** with Hatfield asparagus

**Spiced Vegetables** with couscous

## DESSERTS

**Rosemary and Lemon Sorbet**

**Goat Cheese Cake** with raspberry sauce

**Chocolate Espresso Torte**

Monday-Saturday: 5-10 | Sunday: 5-9

*Reservations Accepted*

# Ibiza Tapas

7 Strong Avenue (413) 303-0808

[ibizatapaswinebar.com](http://ibizatapaswinebar.com)

## TAPA 1

**Coca de Clamores** • grilled baby squid on toast with peppers, tomatoes, onions and sherry vinaigrette

**Aguacate con Remolacha** • avocado and beet on crispy toast with extra virgin olive oil and sea salt

**Tortilla Espanola** • traditional Spanish potato and onion omelet served with aioli

**Chorizo con lentejas** • grilled chorizo sausage with Pardina lentil salad

## TAPA 2

**Nevat en Tostada** • Nevat goat cheese on toast with fig, walnut and truffle oil

**Ceviche de Vieras** • bay scallops and shrimp ceviche with citrus, coconut and saffron

**Croquetas de Cabrales** • Cabrales blue cheese croquettes

**Lomo de Cerdo Embuchado** • marinated, grilled pork loin with Tetilla cheese, black olives, scallions, tomato, smoked paprika oil

## TAPA 3

**Arroz de Pato Confitado** • Bomba rice, vegetables and duck confit

**Aroz con Verduras** • Bomba rice with vegetables and mushrooms, truffle oil

**Fiduea** • Catalan crispy noodles with mixed seafood and aioli

**Pollo a la Riojana** • braised free range chicken with Rioja white wine, garlic, onions, peppers, tomatoes, potatoes and saffron

**Filet con Hierbas Aromaticas** • marinated and grilled hanger steak with aromatic herbs sauce, served with potatoes

## DESSERTS

**Crema Catalana** • Catalan-style crème brulee

**Tarta de Tres Leches** • Tres Leches cake with caramel ice cream, strawberry foam

Monday-Thursday: 5-10 | Friday-Saturday: 5-11 | Sunday: 5-9

# Mama Iguanas

271 Main Street (413) 586-0400

[spoletorestaurants.com](http://spoletorestaurants.com)

## APPETIZERS

**Sushi Grade Tuna** topped with shrimp ceviche

**Baby Back Ribs** with spicy chocolate mole sauce

**Baked Oysters** with chipotle compound butter

**Empanada Sampler Plate** with chili con queso cheese dip

## ENTRÉES

**Tamale Blanco** • house tamale filled with chipotle marinated shrimp or grilled steak, topped with a Mole Blanco made with grilled corn, roasted garlic, cream and spices, served with rice and beans

**Taco Plate** • pick any off our menu, served with rice and beans

**Mexican Grill** • chipotle BBQ chicken, grilled chorizo, jumbo shrimp and Carne Asada (grilled marinated steak), served with three different mole sauces and side of rice and beans

**\*Vegetarian Options Available upon request**

## DESSERTS

**Classic Mexican Flan**

**Dark Chocolate Torte** dusted with ancho chile powder & sea salt

**Chocolate Cornbread Pudding** served with ice cream

Monday-Thursday: 4-10 | Friday-Saturday: 4-12 | Sunday: 4-10

*Reservations Accepted*

# Mulino's

41 Strong Avenue (413) 586-8900

[mulinosrestaurant.com](http://mulinosrestaurant.com)

## APPETIZERS

**Meatball Crostini** • petite meatballs over rustic crostini bread, served with caramelized onions, peppers and mozzarella cheese, broiled with sweet pomodoro sauce

**Tuscan Summer Salad** • organic baby greens with fresh oranges, strawberries and roasted almonds, tossed in poppy seed citrus dressing, topped with goat cheese

**Shrimp Portgilia** • sautéed shrimp served with portabella polenta, topped with roasted tomatoes and pancetta, drizzled with chive dressing

## ENTRÉES

**Pistachio Crusted Catch of the Day** • pan-seared and topped with blood orange vinaigrette, served with creamy cheddar risotto and vegetable medley

**Oven-Roasted Lamb Shank** • topped with wild mushroom, sweet onion and Chianti demi glace, served with cheesy lima bean couscous and caramelized carrots

**Fettuccine alla Bascioli** • sautéed wild mushrooms, eggplant, red onions, and garlic tossed in rosemary tomato sauce and four cheeses (ricotta, mozzarella, romano, parmesan)

## DESSERTS

**Warm White Chocolate Molten Cake** with chocolate ice cream

**Orange Zest Crème Brulee**

**Banana Mousse**

Monday-Thursday: 4-10 | Friday-Saturday: 4-11 | Sunday: 4-10

*Reservations Accepted*

# Osaka

7 Old South Street (413) 587-9548

[osakanorthampton.com](http://osakanorthampton.com)

## APPETIZERS

**Green Seaweed Salad** *Japanese style*

**Sashimi** • *six pieces assorted raw fish*

**Beef Asparagus** • *sliced beef rolled around asparagus in teriyaki sauce*

## ENTRÉES

**Hibachi Chicken**

**Sushi Regular** • *eight pieces sushi and one California roll*

**Nubo Roll** • *seared tuna with asparagus, salmon, yellowtail, eel, crunch and three favorite tobiko with chef special sauce*

## DESSERTS

**Fried Banana**

**Tempura Ice Cream**

**Mochi Ice Cream**

Monday-Sunday: 4:30-10

*Reservations for Hibachi Table*

# Paradise City Tavern

One Bridge Street (413) 586-2664

[spoletorestaurants.com](http://spoletorestaurants.com)

## APPETIZERS

**Smoked Chicken & Goat Cheese Phyllo Ravioli** *with roasted red pepper cream sauce*

**Fried Oysters** *with black bean corn salsa*

**Caesar or Spicy Caesar Salad** *with grilled shrimp*

## ENTRÉES

**Baked Lobster Savannah** *served with mushrooms, peppers, and onions, finished with parmesan sherry cream sauce and served over herbed rice*

**Quartered Buttermilk Game Hen** *fried golden brown, served with homemade coleslaw, hand-cut french fries, and fresh baked biscuit*

**Zwiebel-Rostbraten (Steak with Onions)** • *pan-seared sirloin steak topped with horseradish cream sauce and piled high with crispy red onion straws; accompanied by Karoffelkuchen, a classic savory potato cake, and sautéed green beans*

## DESSERTS

**House-Made Black Forest Cake**

**Brick-Oven Apple Strudel a la Mode**

**Swiss Chalet Chocolate Mousse**

Daily: 4-10

*Reservations Accepted*

# Paul & Elizabeth's

150 Main Street

Thornes Marketplace (413) 584-4832

[paulandelizabeths.com](http://paulandelizabeths.com)

## APPETIZERS

**Good Field Farm Salad Greens** *tossed with green beans, aged asiago, roasted red peppers, red onions, in lemon caper vinaigrette with foccacia*

**Sweet Pea & Wild Mushroom Risotto Cakes** *with lemon dill aioli*

**Antipasti** • *black olive tapenade, roasted garlic, grilled asparagus, herbed Vermont chevre, field greens and foccacia*

## ENTRÉES

**Thai Style Seitan & Organic Udon** • *sauté with snow peas, red onions, carrots and cilantro with crushed peanut garnish*

**Atlantic Salmon** *with a wild shiitake and garlic herb butter, mashed potatoes and grilled asparagus*

**Shrimp & Vegetable Tempura** *served with orange-ginger sauce*

## DESSERTS

**Vegan Chocolate Mousse Cake** *with raspberry sauce and almond praline*

**Strawberry Shortcakes** *served with fresh whipped cream and mint*

Monday-Wednesday: 11:30-9:15 | Thursday: 11:30-9:30

Friday-Saturday: 11:30-9:45 | Sunday: 11-9

*Reservations Accepted*

## Pizzeria Paradiso

12 Crafts Avenue (413) 586-1468

[spoletorestaurants.com](http://spoletorestaurants.com)

TWO FOR  
\$21

### APPETIZERS

**Caesar Salad** • romaine lettuce with fresh grated parmesan cheese, anchovies, and croutons, tossed in creamy garlic dressing. (Our Caesar dressing contains raw egg.)

**Chop Chop Salad** • romaine, salami, fresh basil, chickpeas, tomatoes, yellow peppers, chicken and parmesan cheese tossed in zesty gorgonzola vinaigrette

**Veggie Chop Chop Salad** • same as the chop chop, but without the meat and add broccoli, mushrooms and provolone cheese

**Fried Calamari** • bowl of calamari served with choice of marinara or cocktail sauce

### ENTRÉES

**Margherita Pizza** • plum tomatoes, fresh mozzarella, light basil, and extra virgin olive oil

**Shrimp Scampi Pizza** • white pie topped with shrimp, fresh garlic, basil and scallions; sauce made with white wine, extra virgin olive oil, lemon and garlic butter

**Quattro Stagioni Pizza** • white pie topped with artichoke hearts, roasted red peppers, prosciutto and mushrooms

**Mixed Salami Pizza** • red pie topped with genoa, jalapeno salami, and sopresseta

### DESSERTS

**Swiss Chalet Chocolate Mousse**

**Key Lime Tarlet**

**Fresh Fruit Italian Trifle**

Monday-Thursday: 5-9:30 | Friday-Saturday: 4:30-10:30 | Sunday: 4:30-9

*Reservations Accepted*

## Roberto's

223 Pleasant Street (413) 584-0204

[RobertosNorthampton.com](http://RobertosNorthampton.com)

### APPETIZERS

**Fresh Strawberry-Pecan Salad** with fresh greens and goat cheese vinaigrette

**Crostini** with apple walnut gorgonzola, arugula chutney and cherry port wine reduction

**Spinach Artichoke Dip** with fresh fried tortilla chips

### ENTRÉES

**Shrimp Risotto** with fresh local asparagus

**Pasta** with fresh caponata

**Medium-Sized Pizza** with up to 3 toppings of choice

### DESSERTS

**Double Chocolate Layer Cake**

**Carrot Cake with Cream Cheese Icing**

**Lemon Layer Cake**

Monday-Saturday: 4-10 | Sunday: 4-9:30

*Reservations Accepted Sunday-Thursday*

## Sierra Grille

41A Strong Avenue (413) 584-1150

[sierragrille.com](http://sierragrille.com)

### APPETIZERS

**Garden Salad** • mesclun mix with garden vegetables and chickpeas, choice of dressing

**Fish Cakes** • panko-crusted and baked, made with Atlantic salmon, whitefish, tuna and red onion, with India Pale Ale remoulade

**Slow-Cooked Pork Shank** • tender bone-in pork basted with spicy fruit barbecue sauce, served with fresh jicama slaw

**Seafood Chowder** • creamy chowder made with whitefish, shellfish, and red bliss potatoes

### ENTRÉES (ALL SERVED WITH CHOICE OF 2 SIDES)

**Fire-Grilled Pork Tenderloin** • served with choice of sauce

**Fire-Grilled Tempeh** • marinated cultured soy and rice tempeh, served with choice of sauce

**Statler Braised Chicken Breast** with tomato-shallot-fennel-saffron sauce

**Fire-Grilled Boneless Atlantic Salmon Steak** (+ \$3) served with choice of sauce

**Fire-Grilled Hanger Steak** (+ \$3) • antibiotic and hormone free, served with choice of sauce

\*Please see regular menu for options of sauces and sides

### DESSERTS

**Infused Truffles** • framboise reduction and dark chocolate ganache rolled in toasted pecans

**Fruit Crisp** baked with oat crumble top

**Cinnamon Bun Sundae** topped with vanilla ice cream, caramel sauce and whipped cream

Monday-Thursday: 5-10 | Friday: 5-10:30 | Sunday: 5-10

*Reservations Accepted*

# Spoletto

50 Main Street (413) 586-1468

[spoletorestaurants.com](http://spoletorestaurants.com)

## APPETIZERS

**House-Made Ravioli** • *stuffed with fresh shucked lobster, tarragon and mascarpone cheese, finished with white wine orange cream reduction*

**Fried Calamari** • *regular or diablo style*

**Fresh Mozzarella Burrata** *with fresh basil and local tomatoes*

## ENTRÉES

**Zuppa de Pesci** • *lobster, shrimp, scallops, clams, mussels and calamari in tomato saffron broth*

**Pork Scallopine** *with sautéed spinach, mushrooms and roasted red peppers, topped with belle paise cheese, and finished with mushroom marsala wine sauce*

**Sirloin Champignon** • *sautéed mushroom dijon mustard brandy sauce and fried potato balls*

## DESSERTS

**Crispy Tartlet** *filled with fresh strawberries, tossed in sweet mascato and mascarpone cream*

**Chocolate Lover's Sampler** • *chocolate-dipped strawberry, chocolate mousse, and flourless chocolate tort*

Monday-Thursday: 5-10 | Friday: 5-11 | Saturday: 4:30-11 | Sunday: 4-9

*Reservations Accepted*

# Viva Fresh Pasta

249 Main Street (413) 586-5875

[vivafreshpasta.com](http://vivafreshpasta.com)

## APPETIZERS

**Belgian-Style Mussels** • *P.E.I. mussels pan-sautéed with shallots and fresh herbs, finished with splash of Clemantine Ale and dab of lemon butter*

**Wild Mushroom Risotto** • *creamy arborio rice stirred with sautéed wild mushrooms, shallots and parmesan cheese*

**Sweet Potato Bourbon Bisque** • *simmered in homemade chicken broth then pureed and finished with splash of Kentucky Bourbon and touch of cream and butter*

## ENTRÉES

**Wild Mushroom Ravioli Saute** • *homemade famous wild mushroom and walnut ravioli sautéed in mushroom garlic butter with portabella mushrooms and spinach*

**Chicken Osso-Buco** • *bone-in chicken braised with root vegetables, wine and fresh herbs, served on wild mushroom risotto*

**Grilled Black Angus Filet** • *tender black angus filet grilled to order, served with gorgonzola, fresh rosemary and red wine sauce, mashed potatoes and vegetable du jour*

## DESSERTS

**Chocolate Torte** • *flourless with layer of chocolate ganache*  
**Chocolate Raspberry Cheesecake** *marbeled with chocolate and raspberries, served with fresh whipped cream*

**Poached Pear with Vanilla-Bean Crème Anglaise** *poached in red wine syrup, chilled, sliced and served with candied walnuts and vanilla crème Anglaise*

Monday-Thursday: 11-9 | Friday-Saturday: 11-10 | Sunday: 4-9

*Reservations Accepted*

# Wiggins Tavern & Coolidge Park Café at The Hotel Northampton

36 King Street (413) 584-3100

[hotelnorthampton.com](http://hotelnorthampton.com)

## APPETIZERS

**Roasted Organic Beet Salad** • *red and yellow beets with crumbled blue cheese, candied walnuts and maple balsamic vinaigrette*

**Quinoa Pan-Cakes** • *with spinach, caramelized onion and goat cheese topped with dollop of tzatziki sauce*

**Belgium-Style Mussels** • *P.E.I. mussels sautéed with fresh thyme, leeks, Belgium ale and whole grain dijon mustard accompanied with crispy french bread*

## ENTRÉES

**Apple Bacon Smoked Stuffed Chicken Breast** *filled with boursin cheese and asparagus*

**Pecan Crusted Pork Tenderloin** • *maple whipped sweet potatoes and sautéed garlicky mustard greens*

**Pan-Seared Local Barramundi** • *bouillabaisse-style broth with blistered heirloom tomatoes, braised fennel and aromatic vegetables with saffron couscous*

## DESSERTS

**Mango Sorbet** (house made with liquid nitrogen)

**White Chocolate Raspberry Cheesecake**

**Flourless Chocolate Torte**

Monday: Wiggins closed, Café: 5-10 ;

Tuesday-Sunday: Wiggins & Café: 5-10

*Reservations Accepted*

# Zen

41 Main Street (413) 582-6888

[zennorthampton.com](http://zennorthampton.com)

## APPETIZERS

**Jalapeno Carpaccio** • thinly sliced halibut, white tuna and yellowtail sashimi dressed in yuzu citrus dressing, topped with jalapeno

**Zen Taco** • spicy tuna, shrimp tempura and avocado wrapped with crispy lettuce

**Zen Sampler** • chicken dumpling, corn pot stickers, shrimp shumai, vegetable springroll (vegetarian option available)

**Mushroom** • lightly battered king oyster mushroom with bell pepper and scallions

## ENTRÉES

**Sushi Combo** • crunch roll and five pieces of sushi

**Deluxe Crunch** • spicy tuna, avocado and crab maki topped with salmon sashimi, tempura flakes, masago, spicy mayo, scallion and sesame

**Basil Catfish** • crispy catfish filet with tropical basil dressing on bed of coconut brown rice

**Kalbi Tacos** • soft tortillas filled with Korean BBQ beef, kim chee, lettuce and rice with side of watercress salad (vegetarian option available)

**Buddha Garden** • sautéed mixed vegetables and vegetarian chicken with sweet chili thai sauce served in mango shell

## DESSERTS

**Tropical Trio** • refreshing mango, raspberry and coconut sorbet

**Coconut Tapioca** served with fresh fruit

**Brownie a la Zen** served with sweet cream and fresh berries

Monday-Thursday: 11:30-10 | Friday-Saturday: 11:30-11 | Sunday: 12-10  
Reservations Accepted

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