

A Greater Northampton  
Chamber of Commerce Event

# Northampton Restaurant Week

**3 Courses (divine!)  
for just \$20.09**



**JUNE  
1-7  
MON-SUN**

FOR MORE  
INFO CALL  
413.584.1900

**15 Restaurants will offer a 3-course menu  
created just for Restaurant Week.**

**Make reservations now!**

**Visit our website to view participating restaurants & menus!**

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

**JUNE 1-7, 09  
Mon-Sun**

# *Northampton* **RestaurantWeek.com**



**7 nights, 3 great courses for \$20.09**

**Visit [NorthamptonRestaurantWeek.com](http://NorthamptonRestaurantWeek.com)**

**to view the 3-course menus created specially  
by Northampton restaurants.**

## OUR SPONSORS

# United Bank



Coca Cola Bottling  
Company of Greenfield

**COMMERCIAL  
DISTRIBUTING  
CO., INC**  
*Westfield, Mass*

**Louis Michaelson & Sons, Inc.**  
**Wholesale Fruit & Produce**



Aladco Linen Services  
Arnolds Meats  
City Line Distributors  
The Martignetti Companies  
Northcoast Seafood  
PFG- Performance Food Group, Springfield

A Greater Northampton Chamber of Commerce Event  
Call 413-584-1900 for information





## BISTRO LES GRAS

25 West Street  
413-320-4666  
[bistrolesgras.com](http://bistrolesgras.com)

Menu available on  
[www.northamptonrestaurantweek.com](http://www.northamptonrestaurantweek.com)  
after May 15

Quality ingredients are very important to us here at Bistro Les Gras. We are dedicated to using the freshest local ingredients around. We have been fortunate enough to meet some wonderful farmers around 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.

Accepting Reservations



## CAMINITO ARGENTINEAN STEAKHOUSE

7 Old South Street  
413-387-6387  
[caminitosteakhouse.com](http://caminitosteakhouse.com)

Offering a deconstructed steak dinner - All are cooked to order on our wood fire grill.

### 1st Choice - Vegetable Component

- Tender French green beans sauteed with butter and garlic
- Grilled Hadley asparagus wrapped in prosciutto
- Steamed broccoli and cauliflower, tossed with toasted slivered almonds

### 2nd Choice- Starch Component

- Parmesan and chive mashed potato
- Mashed spiced sweet potato, flavored with citrus and honey
- Fragrant jasmine rice tossed with butter and scallion

### 3rd Choice- Steak Component (From the Wood Fire Grill)

- 9 oz. center-cut filet mignon, tender and very lean
- 12 oz. Natural Black Angus NY sirloin, dense, moderately marbled
- 14 oz. Natural Black Angus Delmonico ribeye, tender and highly marbled

### Additional Sauces/Flavorings

- Veal demi glace
- Mustard creme sauce
- Gorgonzola/garlic butter
- Joe's black peppercorn rub

Accepting Reservations





## EASTSIDE GRILL

19 Strong Avenue  
413-586-3347  
eastsidegrill.com

### Appetizers

Lobster Bisque drizzled with chive oil  
Spicy Caesar Salad with eggplant croutons  
New Orleans Barbecued Shrimp with cheesy cornbread

### Entrees

NY Sirloin with Sauce Marchand De Vin - Mushrooms, prosciutto, shallots, red wine demi glaze over buttermilk mashed potato

Baked Haddock - Fresh tomatoes, olives, fennel, basil and olive oil

Saffron Jambalaya - Shrimp, mussels, crawfish, Andouille sausage and chicken

### Desserts

Banana Misu drizzled with Foster sauce  
Berry Sabayon - creamy custard with mixed berries  
Peach Cobbler with ginger ice cream and crystallized ginger

Accepting Reservations



## GREEN STREET CAFÉ

64 Green Street  
413-586-5650

### Appetizers

Spring Vegetable Soup  
Café Salad with Great Hill Blue Cheese  
Maine Crab Cake with Remoulade  
Escargots and potatoes in parchment

### Entrées

Vegetable Curry with Sri Lankan spices

Catch of the Day

Chicken Escoffier with Spring Vegetables

Café Steak with Horseradish Sauce

### Desserts

Grapefruit Sorbet  
Caramel Tart  
Chocolate Roulade  
Goaty Goat Cheese Cake with Raspberry Sauce

Accepting Reservations



---

## MAMA IGUANA'S

### Appetizers

Lobster Empanadas with a spicy  
Mexican Fondue

271 Main Street

413-586-0400

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

Grilled Pork, Beef and Chicken Kabobs with Mole Poblano

Mexican Chop-Chop Salad- Romaine lettuce, Chicken,  
Chorizo, with fresh lime vinaigrette

### Entrees

Mama Iguana's Paella- Shrimp, Lobster, Clams, Mussels, Calamari and Chorizo served in Saffron Rice

Filet Mignon Tacos- 3 tacos served with grilled marinated filet and topped with Pico de Gallo, cheese and a chipotle sour cream

Vegetarian Chili Poblano- Stuffed Poblano pepper with cheese and grilled vegetables lightly fried with Mole Poblano and rice and beans

### Desserts

Fresh Fruit with Mexican Chocolate Fondue  
Fried Ice Cream

Accepting Reservations

---

## MULINO'S RESTAURANT

41 Strong Avenue

### Appetizers

Gnocchi- Potato gnocchi and sautéed artichokes finished in a roasted red pepper basil tomato cream sauce

413-586-8900

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

Fish Cakes- Pan seared fish cakes with lemon caper aioli

Insalata Mista - Roasted beets, spinach, arugula, gorgonzola cheese, and citrus vinaigrette

### Entrées

Pan Seared Striped Bass - topped with sungold tomato and cucumber gazpacho served with sweet corn risotto

Sicilian Fillet Del Porco- Prosciutto-wrapped pork tenderloin stuffed with kalamata olives, sun-dried tomatoes, and feta cheese topped with balsamic demi-glaze served with grilled asparagus and herb risotto

Vegetable Pappardelle -Sautéed carrots, onions, bell peppers, zucchini, mushrooms, and broccoli finished with extra virgin olive oil and white wine tossed in pappardelle pasta

### Desserts

Lemon Vanilla Pana Cotta  
Chocolate Mousse

Chai flavored crème brulee with whipped cream

Accepting Reservations

---

---



## OSAKA JAPANESE RESTAURANT

7 Old South Street  
413-587-9548  
[osakanorthampton.com](http://osakanorthampton.com)

### Appetizers

Seaweed Salad

Sashimi- Six pieces assorted raw fish

Shrimp Shumai- Steamed shrimp dumpling

### Entrées

Chicken Teriyaki- Grilled chicken and vegetables

Sushi Regular- Eight pieces sushi and one California roll

Spicy Maki Combo Dinner- Spicy tuna roll, spicy yellowtail roll, and spicy salmon roll

### Desserts

Fried Banana

Tempura Ice Cream

Mochi Ice Cream

Accepting Reservations

---



## PAUL & ELIZABETH'S

Thornes Marketplace  
150 Main Street  
413-584-4832  
[paulandelizabeths.com](http://paulandelizabeths.com)

### Appetizers

Sweet Potato & Herb Risotto Cakes -  
served with a lemon dill aioli

Antipasti- a medley of local cheese, marinated vegetables, spread, and homemade bread

Chop-Chop salad with romaine hearts, avocado, cucumber, black olives, grape tomatoes, and golden beets in a parmesan-herb vinaigrette

### Entrees

Fresh Atlantic Salmon - teriyaki served with mashed potatoes and asparagus tempura

Quattro Formaggio Ravioli tossed with shrimp, spinach, tomatoes, black olives, with pesto

Vegetarian Platter: Organic tofu sautéed with snow peas, kale, Swiss chard, collard greens, seasoned adzuki beans, and baked brown rice

### Desserts

Pot de crème - served with fresh fruit & whipped cream

Vegan chocolate mousse cake - served with raspberry sauce and an almond praline

Fresh fruit crunch - served with Bart's ginger ice cream

Accepting Reservations

---



---

## PARADISE CITY TAVERN

One Bridge Street

413-586-2664

### Appetizers

Mini Hawaiian BBQ Pork Shanks  
with Mandarin orange salsa

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

Fried Oyster with black bean and corn salsa  
and Cajun Remoulade

Caesar or Spicy Caesar Salad topped with fresh shaved  
parmesan cheese

Tavern Mixed Pate plate

### Entrées

Baked Lobster Savannah- Lobster shell stuffed with chunks of  
lobster, mushrooms, peppers and onion baked with parmesan  
and sherry cream sauce served with herbed rice

Filet Mignon Au Poivre with truffle French fries and mixed  
vegetables

Crab Cake Stuffed Pork Chop drizzled with a Fontina cheese  
sauce, served with grilled asparagus and roasted herb potatoes

Veggie options available

### Desserts

Fresh baked Doughnut stuffed with grilled pineapple, served  
hot with vanilla sauce

Home made Fresh Black Forest Cake

Swiss Chalet Chocolate Mousse

Accepting Reservations

---

## PIZZERIA PARADISO

12 Crafts Avenue

413-586-1468

### Appetizers

Shrimp Cocktail- Large, fresh

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

gulf shrimp served with cocktail sauce and a lemon wedge

Grilled Tenderloin Crostini- topped with shaved Asiago cheese  
and drizzled with white truffle oil

Surf and Turf Ravioli- one beef ravioli and one lobster ravioli  
tossed with vodka sauce and fresh basil

### Entrées

Lobster Fra Diablo Pizza- Fresh chunks of lobster meat,  
jalapeno peppers, marinara sauce and mozzarella cheese

Italian-style Cottage Pie - Confit of duck topped with ziti in a  
three cheese sauce and baked in our brick oven

Paradiso Mixed Grill- Lamb Chop, Beef Tenderloin Skewer,  
Roasted Chicken Thigh, and Italian Sausage

### Desserts

Hot Baked Apple Tart ala mode

Vanilla Panna Cotta served with Moscato poached peach slices

Swiss Chalet Chocolate Mousse

Accepting Reservations

---



---

## SIERRA GRILLE

41A Strong Avenue

### Appetizers

413-584-1150

Slow-Cooked Pork Shank - tender  
bone-in pork basted with spicy fruit  
barbecue sauce, with fresh jicama salad

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

Garden Salad - Fresh mesclun mix with garden vegetables

Smoked Seafood Chowder - Creamy chowder with smoked fish  
and shellfish, roasted sweet corn, and red bliss potatoes

### Entrées

Please see our regular menu for options of sauces and sides.

Smoked Pork Tenderloin- lightly smoked and marinated in  
mojo criollo, fire-grilled and served with two sides

Stuffed Chicken Breast- with andouille, apples, and cheddar,  
served with cider blush sauce and two sides

Boneless Atlantic Salmon Steak- fire-grilled and served with  
choice of sauce and two sides

Grilled Tempeh- marinated cultured soy and rice tempeh fire-  
grilled and served with choice of sauce and two sides

### Desserts

Infused Truffles

Fruit Crisp

Lemon Raspberry Profiteroles

Accepting Reservations

---

## SPOLETO RESTAURANT

50 Main Street

### Appetizers

413-586-6313

Open Faced Shrimp and Scallop Ravioli  
with a fresh herb lemon cream sauce

[spoleto  
restaurants.com](http://spoleto<br/>restaurants.com)

Crispy Duck Confit Salad tossed with cran raisins and goat  
cheese in a bistro vinaigrette

Beef Tenderloin Carpaccio topped with mixed greens in a light  
vinaigrette with shaved parmesan cheese and lemon

### Entrees

Parsley Encrusted Cod with Lobster mashed potatoes and a  
Champagne beurre blanc

Balsamic Braised Short Ribs with parsnip mashed potatoes

Pan roasted Statler Chicken Breast stuffed with Fontina cheese,  
prosciutto di Parma with a fresh corn risotto and sautéed  
greens finished with a wild mushroom Marsala sauce

Vegetarian Option Available

### Desserts

The Spoleto Sampler- Chocolate Mousse, Lazy Cannoli, and  
Cake garnished with a fresh strawberry

Vanilla Bean Crème Brule

Accepting Reservations

---

---

## VIVA FRESH PASTA

249 Main Street

413-586-5875

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

### Appetizers

Shrimp Romesco

5 large tiger shrimp roasted with our house romesco sauce  
(tomatoes, roasted almonds, olive oil & garlic)

Gorgonzola Garlic Bread

A hot loaf of baked garlic bread with melted gorgonzola cheese

Grilled Asparagus Salad with Cucumber-Lime Vinaigrette

Grilled and chilled fresh asparagus on a bed of mesclun greens

### Entrées

Olive grilled tuna with roasted asparagus and fresh dill

Chicken Piccata - Sautéed chicken tenderloins flamed with white wine and finished with lemon, capers and butter

Wild Mushroom Ravioli Sauté - Our homemade famous wild mushroom & walnut ravioli sautéed with xato roasted almond sauce and served with grilled fresh spinach

### Desserts

Chocolate- Espresso Mousse

Strawberry Shortcake

Cannoli

Accepting Reservations

---

## WIGGINS TAVERN AND COOLIDGE PARK CAFÉ AT THE HOTEL NORTHAMPTON

36 King Street

413-584-3100

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

### Appetizers

Summer Salad- Baby spinach, goat cheese, berries and toasted walnuts tossed with vanilla vinaigrette

Stuffed Zucchini- Stuffed with sweet Italian sausage stuffing, with spicy tomato sauce

Coolidge Café Sliders- Two handmade sliders with caramelized onions and smoked Gouda on a brioche roll

### Entrees

Grilled Pork Tenderloin with blackberry demiglaze with chef's seasonal accompaniments

Grilled chicken breast- marinated chicken breast topped with Brie and apricot ginger sauce

Pan Seared Trout- Lightly floured and served with rosemary almond butter

### Desserts

Chef's Choice of Mini Dessert Samplings

Accepting Reservations

---

---

## ZEN

### Appetizers

Mini Sampler - Chicken Dumpling,  
Vegetable Curry Dumpling, Shrimp Shumai,  
Vegetable Springroll

41 Main Street

413-582-6888

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

Vegetable Triple Play - Trio of Seaweed Salad, Edamame, and  
Japanese Sweet Potato Cake

Tofu Salad - Soy Braised Soft Tofu on a bed of Mixed Greens

### Entrées

Chili Mint Chicken - Flash-Fried Chicken with Mixed Vegetables  
Mixed in Mint Infused Fire-Cracker Sauce (vegetarian option  
available)

Autumn Rice - Butternut Squash and Mixed Vegetable Fried Rice  
with a Side of Vegetable Tempura

Deluxe Crunch Roll - Spicy Tuna, Avocado, Crab Roll topped with  
Salmon Sashimi, Tempura Flakes, Masago, Spicy Mayo, Scallion  
and Sesame

Raw Sampler - 4 Piece Sashimi (Salmon and White Tuna), 5 Piece  
Sushi (Tuna, White Fish, Salmon, Yellowtail and Shrimp) and 4  
Piece California Roll

### Desserts

Apple Cinnamon Spring Roll - Served with Vanilla Ice Cream and  
Caramel Drizzle

Zen Chocolate Cake - Served with Whipped Cream

Chilled Tapioca - Served with Mixed Fruit

Accepting Reservations

---

Don't Miss  
4 Great  
Shopping  
Days in  
July!

Northampton WALK  
Sidewalk  Sales

July 23/24/25/26

WALK INTO  
SOMETHING  
WONDERFUL

Northampton

Can  
you get  
too much  
of a good  
thing?

**You've only  
got 7 days,  
so make  
your plans,  
call for  
reservations  
and enjoy!**

**JUNE 1-7, 09  
Mon-Sun**

*Northampton*  
**RestaurantWeek.com**



**My Restaurant Week Planner & Impressions**

Monday, June 1

Tuesday, June 2

Wednesday, June 3

Thursday, June 4

Friday, June 5

Saturday, June 6

Sunday, June 7