

ANTIPASTO

ANTIPASTO FREDDO

(Sampling of Cold Appetizers)
Roasted peppers, fresh mozzarella and tomatoes, mortadella,
sopressata San Danielle and marinated mushrooms

INSALATA DI MARE

Cold seafood salad

ANTIPASTO CALDO

(Sampling of Hot Appetizers)
Baked clams oreganato, mozzarella in carrozza, stuffed peppers alla Napolitana,
shrimp oreganato and stuffed mushrooms Florentine

(All appetizers served family style)

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PASTA
Your choice of one

RIGATONI RIPIENI ALL' AMATRICIANA

Ricotta-filled rigatoni with sweet onions, guanciale, San Marzano tomatoes and basil

FIORETTE ALLA SICILIANO

With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce

RIGATONI ALLA VODKA

Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

PENNE AL FILETTO DI POMODORO

Penne pasta with sweet onions, julienne prosciutto, tomato and basil

MANICOTTI AL FORNO

Baked manicotti with tomato, mozzarella, basil and Pecorino cheese

GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

Hand-rolled ricotta gnocchi with pesto sauce

RAVIOLI

Spinach-filled ravioli with San Marzano cherry tomatoes and truffle oil

(Duet of pasta available at additional cost)

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ENTRÉES
Your choice of four

FILETTO DI MANZO ALLA GRIGLIA

Served with a Chianti wine sauce

POLLO ROLLATINE VALDOSTANA

Prosciutto-wrapped chicken breast stuffed with Fontina cheese and prosciutto cotto
in a Marsala wine sauce with mushrooms

CHILEAN SEA BASS ALLA LIVORNESE

With capers, onions, tomatoes and olives

COSTOLETTA DI MAIALE ALLA ZINGARA

Breaded pork chop stuffed with prosciutto cotto and Fontina cheese
with roasted garlic and mushrooms in a sweet vermouth sauce

(All entrées served with chef's selection of vegetables and starch of the day)

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COFFEE

COLOMBIAN COFFEE, TEA OR ESPRESSO

*Plus Tax and Gratuity