



Menu 2021

APPETIZER

Choose one (1)

Cold Sicilian Seafood

Steamed calamari tossed with cheese, celery, olives and spicy peppers, served cold

Escargot

Baked in a truffle garlic butter and lemon, baked in a puff pastry

SALAD

Choose one (1)

Imported Caprese Salad

Imported cheese from wild buffalo milk, heirloom tomatoes

Caesar Salad

Classic style with Romano cheese and little gem lettuce

PASTA

Choose one (1)

Rigatoni alla Eggplant Norma

With Bufala mozzarella and ricotta salata (vegetarian option)

Venetian Duck Ragu

Ancient recipe served on paccheri pasta

ENTRÉE

Choose one (1)

Veal Involtini Saltimbocca

Rolled veal loin stuffed with spinach, prosciutto and mozzarella, served with a mushroom wine sauce

New Zealand King Salmon

1, herb crusted, roasted with Polenta, Austrian Cabbage

DESSERTS

Available à la carte

