

November Table d'hôte "A Taste of Italy"

\$69.00 per person

Start

Manso di Carpaccio-Venice

Tenderloin crusted in herbs, cut very thin with arugula and shaved parmigiana topped with fresh ground pepper and Malden sea salt flakes

Arancini di Roso-Sicily

Risotto rice stuffed with Bononcini balls fired and served with San Marzano, tomato sauce and basil

Lumache alla Romano-Rome

Roasted snails with garlic and roasted tomato, red wine oven baked and served with focaccia garlic toast

Arrosoto di Luttuga la Calabria-Calabria

Baby lettuce of radicchio, endive, manzilla olives and romaine tossed in extra virgin olive oil with balsamic vinegar fried ciabatta bread

Features

Veal Osso Bucco Milanese-Lombardy

Veal shank braised in red wine, tomato broth, garlic onions served with vegetables and fried polenta

Cappelli d Angelo Carbonara-Rome

Angel Hair pasta with egg yolk, parmigiana, garlic, pancetta and fresh herbs served with focaccia garlic toast

Scallopine di Pollo al a Marsala-Sicily

Thin chicken breast cutlets sauteed in olive oil, seared with Marsala wine and crimini mushrooms thickened with heavy cream

Agnolotti di Sage Burro-Sardinia

Large butternut squash stuffed raviolis in a delicate sage and parmesan butter sauce

Finish

Semifreddo-Milano

Homemade ice cream with ricotta cheese, nuts and candied fruit with sambuca flavored cherry coulis

Budino-Venice

An Italian version of crème caramel served with a salted caramel sauce

Zeppole-Sicily

Italian mini donut balls served with crème anglaise, chocolate and fruit dipping sauces

Cannoli-Sicily

Mascarpone cheese, nuts, candied fruit peel with filled pastry crusts

Executive Chef-Peter Horlacher