

Menu

ITALY TERRACE DINNER

AMUSE-BOUCHE GOLDEN ARANCINI

Crisp risotto croquette filled with roasted vegetables and mozzarella, served with tomato coulis

FIRST COURSE INSALATA PANTESCA

A vibrant Sicilian Island salad of vine-ripened tomatoes, baby potatoes, capers, Niçoise olives, shaved red onion, fresh oregano, extra-virgin olive oil, and red wine vinegar

MAIN COURSE OSSOBUCO

Slow-braised veal shank with rosemary and white wine, served over creamy Parmigiano polenta with sautéed broccolini and blistered cherry tomatoes

VEGETARIAN OPTION-EGGPLANT PARMIGIANA

Layered breaded eggplant with tomato sauce and mozzarella, served with garlic broccolini and blistered cherry tomatoes

DESSERT COURSE LIMONCELLO TIRAMISU

Espresso-soaked ladyfingers layered with light mascarpone cream, finished with fragrant limoncello and candied lemon zest

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME
OF PURCHASE TO AVOID DISAPPOINTMENT