



# The Foods of Northern & Southern Italy

March 12, 2020

**\$20.00** (tax included)

Gratuities not accepted. Thank you for your patronage.

---

## Course I - Aperitivo

"Alcohol-free" Limoncello Shrub, Olive Oil-herb Biscotti

---

## Course II - Soup & Salad Duo

Smokey Tomato Basil Bisque, Chef's Antipasti Chopped Salad, Artichoke Drizzle

---

## Course III - Appetizer

Spaghetti Pancetta alla Carbonara

Or

Grilled Vegetable Bruschetta, Rosemary-Walnut Pesto, Parmigiano-Reggiano

---

## Course IV - Entree

Pork Tenderloin Saltimbocca alla Romana Medeira, Baked Pea & Mushroom Parmesan Orzo

Or

Shrimp Fra Diavolo, Rustic Anchovy Red Pepper Wine Sauce, Angel Hair

Or

Chicken Piccata, Grilled Asparagus Prosciutto Crudo Bundles

Or

Eggplant Parmesan, Mixed Herb Ricotta, Sauce Pomodoro with Roasted Red Pepper

---

## Course V - Dessert

Cinnamon Cannoli, House-made Shells, Chocolate Laced Ricotta

Or

Tart Meyer Lemon Tiramisu

Or

Mignardise

