

## *Alto Adige Menu*

*Inspired by Northern Italy Culinary Tradition*



2017

*Available for Groups of 20 or more.....per Person \$65*

*Price does not include applicable taxes and gratuity.*

*All inclusive packages available.*

### *First Course to share*

*Truffle infused Portabella Mushroom Caps baked with Goat Cheese,  
fine Herbs and roasted garlic, served over fresh Organic Spinach.*

*&*

*Casoncelli pasta pockets, stuffed with braised Veal & Parmesan Cheese  
served with Creamy Four Cheese Sauce.*

### *Main Course to share*

*Rosemary Crusted Rack of Lamb Roasted with fresh Garlic,  
served over Polenta, drizzled with Chianti Demi Reduction  
accompanied by Parmesan mashed Potatoes & seasonal vegetables.*

*&*

*Veal Medallions sautéed with Wild Mushrooms, Tuscan Black Truffle Tapenade  
and Mascarpone cream Cheese, served with Parmesan mashed Potatoes and  
sautéed Seasonal Vegetables.*

### *Dessert*

*Toasted Panettone served with Vanilla Gelato & Chocolate sauce.*

*All our Set Menus are served with Artisan Bread Basket and Coffee or Tea.*