

Cinque Terre Menu

*Five distinct Regional Recipes
selected & paired for your enjoyment*

2017

*Available for Groups of 20 or more.....per Person \$65
Price does not include applicable taxes and gratuity.
All inclusive packages available.*



Appetizers to share

*Tomato & Onion Caprese Salad with fresh Bocconcini Cheese, organic Basil, Italian
extra virgin Olive oil and Balsamic reduction*

&

*Melanzana Parmigiana; Golden breaded Eggplant Medallions, layered with
fresh Mozzarella & Parmesan cheese, slowly baked in our unique Tomato Basil sauce*

First Course to share

*Cannelloni Portofino, with fresh Crab, Prawns, Scallops & Halibut.
Served in Wild Smoked Salmon Rose ` sauce*

Main Course to share

*Veal Ossobuco Milanese Style; slowly braised with Gremolada Sauce and White Wine,
served over Saffron Carnaroli Risotto*

&

*Cabernet Roasted Lamb Shank, served with Wild Mushroom sauce
and accompanied by sautéed Seasonal Vegetables and roasted Potatoes*

**** Dessert ****

Assorted Italian Pastries & Biscotti

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