



## *Giro d'Italia Menu*

*An incredible Tour of the Italian Culinary Tradition from  
Sea to Sea, from the Alps to the Amalfi Coast.*

*2017*

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

*Price does not include applicable taxes and gratuity.*

*All inclusive packages available.*

### *Antipasti to share*

*Cozze al Cocco, Curried fresh Mussels, sautéed with green onions & white wine  
in a light Coconut milk sauce. Served with roasted Garlic Bread.*

*&*

*Insalata di Arugula & Pera, organic baby Arugula salad with  
fresh Pear, toasted Pecans, sundried Cranberries  
and drizzled with warm Gorgonzola Cheese dressing.*

### *Pasta to share*

*Risotto al Granchio, Venetian style Carnaroli Rice, slow cooked to a velvety creaminess  
with fresh Crab, grape Tomatoes and roasted Garlic in white wine sauce*

*&*

*Maccheroncini alla Monzese, fresh Pasta, tossed with spicy Italian Sausage,  
caramelized onions, Grana Padano and Pomodoro sauce.*

### *Piatto Forte to share*

*Saltimbocca alla Romana, tender Veal scaloppine, pan seared with fresh Sage  
and Parma Prosciutto, paired with roasted Garlic mashed Potatoes,  
sautéed Spinach all drizzled with white wine butter sauce*

*&*

*Merluzzo alla Vicentina, Sable Fish Filet, served with Baccala' crumbs, sautéed Onions  
and Creamy Pinot Grigio Sauce on a side of sautéed Vegetables and roasted Potatoes.*

### *Dolce*

*Tiramisu` Classico*

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