

## *Mediterraneo Menu*

*Bringing to life Recipes from the Italian Riviera*

*2017*



*Available for Groups of 20 or more.....per Person \$72*

*Price does not include applicable taxes and gratuity.*

*All inclusive packages available.*

### *Appetizers to share*

*Grilled Heart of Romaine, topped with Fresh Tomato & Basil Bruschetta and Kalamata Black Olives, drizzled with Extra Virgin & Balsamic reduction*

*&*

*Spicy Prawns, sautéed with fresh garlic & Peperoncino Chillies, vine ripened tomatoes and diced peppers, drizzled with Pinot Grigio.*

### *First Course to share*

*Home-made Linguine Pescatora, the simple 'Fisherman's Style' dish of fresh Clams, Mussels, Prawns & Scallops, tossed with Garlic, Extra Virgin Olive oil, fresh tomatoes and white wine, served Family style.*

*\*\*\* Fresh Lemon & Prosecco Sorbetto \*\*\**

### *Main Course*

*Pan Seared Halibut filet cooked, Livornese Style, with fresh Tomatoes, Oregano, Capers & white wine, paired with Risotto Parmigiana and sautéed Vegetables*

*&*

*Sicilian Style Ahí Tuna, served rare, drizzled with Chardonnay Lemon Sauce on a bed of sautéed Seasonal Vegetables and Saffron Risotto.*

### *Dolce*

*Fresh Fruit Skewer with Vanilla Ice Cream*

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