



*Buona Pasqua*  
*Prosciutto & Affettati*

## Easter Sunday Dinner

### Antipasti

#### Charcuterie & Cheese Tasting

An assortment of meats & cheeses, with roasted peppers, pizza rustica & marinated heirloom tomatoes. Finished with balsamic & extra virgin olive oil

### Pasta

#### Cavatelli Bolognese

A Tuscan classic; with beef, pork, veal & vegetables. Slowly simmered with tomatoes, white wine & a touch of cream. Finished with a fontina fonduta

### Entree

#### Chicken Francese

Batter dipped, pan fried golden; with shitake mushrooms & sundried tomatoes.  
Finished with a lemon, white wine, butter sauce

#### Shrimp Santino

Stuffed with crabmeat, cheese & herbs; baked golden with oreganata crumbs in a lemon butter sauce

#### Garlic Crusted Salmon

Pan roasted with a garlic crust, served with a lemon-white wine butter sauce

#### Pork Chop Milanese

Breaded and pan fried; sweet pepper sauce

#### *Pat La Freida* New York Strip Steak

Grilled; topped with caramelized onions

#### Veal with Wild Mushrooms

Tender scallopine of veal, sauteed with roasted wild mushrooms in a marsala wine sauce

#### Lamb Osso Buco

Colorado Spring lamb shank, root vegetables, in a plum tomato sauce

#### Eggplant Rollatini Parmigiana

Crisp-fried cutlets, filled with a blend of ricotta & Romana, topped with marinara & melted mozzarella

### Dessert

New York cheesecake with strawberry sauce & fresh berry compote