



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