



Twenty Fifth Anniversary Celebration

Choose one item from each course

APPETIZER

Minestrone Genovese

Vegetable soup with pasta, cannellini beans, and pesto

-or-

Tre-Colore Insalata

Arugula, endive, radicchio, shaved grana parmigiana, balsamic vinaigrette

-or-

Polenta con Salsiccia

Grilled polenta, oak grilled sausage, wild mushrooms, garlic, tomatoes

ENTRÉE

Lasagna di Follemente

Egg pasta sheets, wild mushrooms, roasted chicken, three cheeses, tomato butter sauce

-or-

Linguine Spagliatti

Slow roasted tomatoes, kalamata olives, pesto, toasted pine nuts, grana parmigiana

-or-

Black Pepper Fettucine

Fresh black pepper pasta, bitter greens, wild mushrooms, shaved cappicola, grana parmigiana

-or-

Risotto

Arborio Rice-simmered in a hearty stock. Preparation changes daily

DESSERT

White Chocolate Polenta Cake

Raspberry sauce, zabaglione

-or-

Ricotta Cheesecake

Amarone cherries

\$25 per person

(not including tax & gratuity)