

~ ~ **MENU** ~ ~

Served Family-Style

*WINE and HORS D'OEUVRES*

Aperitivo: NV Prosecco

Eggplant "sandwiches"

Stuffed with mortadella and provolone cheese, breaded and  
baked

Tomato toasts

Pureed tomato, romano cheese, and egg on mini toasts

Truffled roasted potato shells

Tiny potatoes stuffed with gorgonzola cheese with white truffle oil

Cheese balls

Goat cheese and sun-dried tomato balls wrapped with prosciutto

*PRIMO PIATTO (FIRST COURSE)*

Cappone Ripieno

Boned, rolled capon stuffed with walnuts, Vidalia onions, dried  
porcini mushrooms, Swiss chard, baked in parchment paper,  
served with pan juices

Contorno (side dish)

Mélange of Rainbow beets, braised bulb fennel, string beans,  
dressed with herbed balsamic vinegar, and extra virgin olive oil

*DOLCI (SWEETS)*

Crostada di Mele

Apple galette with apricot preserve whipped cream

Tartufi di Cioccolato

Hand-made chocolate truffles flavored with rum and grappa

*DIGESTIVO (DIGESTIVE)*

Averna, Fernet Branca, Limoncello

*WINES SELECTED TO COMPLEMENT THE FOOD*