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## **Haroset**

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## **Antipasti**

*(served family style)*

Fegato di Anatra alle Uova Sode – Chopped Duck Liver, Italian Style

Carciofi alla Giudia – Crispy Fried Artichokes, Jewish Style

Concia – Roasted Zucchini with Mint and Vinegar

Peperoni Ripieni – Peppers Stuffed with Eggplant

Sarde in Saor – Venetian Sweet and Sour Sardines with Onion, Pine  
Nuts and Raisins

Sedano – Braised Celery Root

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## **Primi**

Brodo con Polpette e Uova per Pesach – Passover Soup with  
Chicken Dumplings and Eggs

or

Zuppa di Porri – Leek Soup with Mushrooms and Potatoes

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## **Secondi**

*(choose one per person)*

Spigola con Salsa di Rabarbero – Sea Bass with Rhubarb Sauce

Tonno Fresco con Piselli – Fresh Tuna with Spring Peas

Pollo Arrosto all'Arancia, Limone , e Zenzero

Roast Chicken with Orange, Lemon and Ginger

Rotolo di Vitello coi Colori – Veal Breast Stuffed with Peppers and an  
Omelet

Stufato d'Agnello – Lamb Stew with Green Garlic

Carciofata di Trieste – Spring Vegetable Stew from Trieste  
*(vegetarian)*

## **Contorni for the Table**

Purea di Patate e Olio – Olive Oil Potato Purée

Finocchio alla Giudia – Braised Fennel, Jewish Style  
Stufato di Fave, Carciofi e Lattuga – Spring Stew of Fava Beans,  
Artichokes and Lettuce

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**Dolce**

*(served family style)*

Frutta Caramellata con Zabaglione – Caramelized Fresh Fruit with  
Zabaglione

Pan di Spagna alle Nocciole – Passover Hazelnut Sponge Cake

Torta di Noce – Walnut Cake

Marzipane con Limone – Lemon Marzipan