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La FESTA del PAESE
The Pleasure Feast 2011
EAT! MANGIA! EAT!
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COURSE I-DELICIOUS ANTIPASTI

Basket filled with Focaccia, Herbed Crostini & Bruschetta
accompanied by **Provolone Manteche** (a pale yellow buttery flavored cheese)
with **Gorgonzola & Ricotta Cheese spread**
(the sharpness of its distinct flavor mellowed with sweet herbed ricotta)
an array of seasoned **Mediterranean pitted olives** and red sweet **grapes**
makes this a tasty beginning to your feast. Can you say **DELIZIOSO!**

COURSE II- ENJOY THE GRAND DUKES FAVORITE SOUP

*Golden potatoes, tender leek greens, combined with
garlic, butter, heavy cream & seasonings*

COURSE III- INSALATA

*Chopped Romaine salad with diced pepperoni, red onions, pepperoncini's,
cucumbers, provolone, & Italian vinaigrette*

COURSE IV- 'MAMA MIA' WHAT VARIETY!

Carni Braciolo

*Marinated flank steak layered with fire roasted red peppers, Romano & Provolone cheese
rolled in Italian breadcrumbs, garlic & herbs, tied and slow roasted*

Salmon in Corteccia

*Pastry shell filled with fresh Salmon & herbed spinach,
baked and served with creamy pesto sauce*

Pasta al Forno

Angel hair pasta, cream, red peppers & parmesan cheese

Roasted Vegetables

Marinated zucchini & carrots

COURSE V-DOLCI

Torta di Cioccolato all'Arancia

*Layers of chocolate sponge cake soaked with orange Curacao syrup,
layered with a semi-sweet chocolate sabayon and a fresh orange mousse*

21st Century eating utensils provided

Vegetarian option available with advance reservation

Menu changes subject to the whims of our Chef!

