

DINNER 1

APERITIVO

SPUMANTE SERVED WITH STUZZICHINI

ANTIPASTO

(CHOICE OF)*

HOT ANTIPASTO "PICCOLA VENEZIA" Shrimp Scampi, Stuffed Mushroom Caps and Baked Clams Oreganata
SAUTÉED PORTOBELLO MUSHROOM
ROASTED PEPPERS AND MOZZARELLA
MELLONE E PROSCIUTTO
SHRIMP COCKTAIL
MUSSELS SAUTÉED (RED OR WHITE SAUCE)

PASTA

(TASTING PLATE OF)*

RAVIOLI DI ZUCCA stuffed with aromatic pumpkin puree served in a brandy cream sauce
FUŠI ALLA GRAPPA Istrian bowtie-shaped pasta with mushrooms, grappa and parmigiano
"BUCCO"LLONI Tortelloni filled with Veal Shank (Osso Buco) meat, served in our osso buco sauce

INSALATA

TRE COLORE

SECONDO

(CHOICE OF)*

BROILED RACK OF COLORADO LAMB
TAGLIATA ALLA FIORENTINA Prime sirloin steak sliced and served on a bed of Rucola
LOMBATA DI VITELLA Porterhouse of veal, seasoned and grilled
OSSO BUCO shank of veal braised in the traditional brown sauce served with rice or gnocchi
SCALOPPINE DI VITELLA PICCOLA VENEZIA veal Scaloppine sautéed with eggplant and melted mozzarella
POLLO ALLA CAMPAGNOLA Boneless chicken breast sauté with pepper, sausage and roasted potatoes
SCAMPI ADRIATICO Gulf shrimp with white wine, garlic & lemon
BROILED FRESH WHOLE MARKET FISH
BROILED FILLET OF SALMON

DOLCE

MIXED DESSERT PLATTER OR CELEBRATION CAKE
COFFEE, ESPRESSO, CAPPUCINO

\$80.00 PER PERSON

(TAX, 18% GRATUITY, AND DRINKS ARE NOT INCLUDED)

*BUFFET SERVICE IS AT AN ADDITIONAL CHARGE