**La Cucina Italiana** 

**Secondo Piatti:**

Fettuccine Alfredo: Fettuccine pasta, tossed with alfredo, and sauteed mushrooms, topped with parmesan.

Manicoti: 2 large tubes filled with ricotta, roasted garliq, fresh basil and

Spinach.

 Ziti: Ziti tossed with sausage, fresh basil, blend of cheeses and fresh herbs

 Cannelloni: Pasta tubes filled with beef, ricotta, spinach and parmesan,

topped with a champagne sauce.

 Gnocchi: potato dumplings, sauteed with fresh basil, whole garlic, oregano, and a cream sauce.

 **Contorni:**

Mozarella Caprese: fresh mozzarella with vine-ripened tomatoes

 Antipasto: Penne Pasta, salami, pepperoni capicolla, red peppers, roasted roma tomatoes, kalamata olives, red onions and basil.

 tuscan legume zuppa: lentils, beans, garbanzo, barley and vegetable stock.

 **Antipasti**

Portobello ala Garliq: Portobello topped with sausage, basil, roasted roma tomatoes and cheese

 Salsiccia peperoni ripieni: Fire grilled Jalapenos stuffed with premium **s**asauge

 **Un Dolce**

Cannoli: fried pastry dough, filled with a sweet creamy filling.

Gelato: italian ice cream in different flavors

Florentines: cookies with a touch of orange zest and almonds

**Bevande**

Lemonsoda: a carbonated lemon soft drink

Espressino: espresso and steamed milk with some cocoa powder on top.

Bombardino: 1/2 Advocaat or eggnog and 1/2 Brandy, It is served hot with whipped cream on top.

Acqua Vergine: pure drinking water