

**Piedmont Menu (Dinner)**

**Price AVERAGE per person (includes dessert AND coffee or tea): \$50.00 excluding beverages, tax and gratuity  
PLEASE NOTE: THE BILL IS ITEMIZED; YOU ARE CHARGE FOR EXACTLY WHAT EACH GUEST HAS.**

**\*\*PRICES ARE REMOVED ON GUEST COPY\*\***

**SOUP & SALAD**

Please select one of the following:

**MISTICANZA**

Fresh seasonal lettuces, fennel, celery, cherry tomatoes, radish slices, Padano cheese all tossed in a white wine vinaigrette.

**CAESAR**

Romaine, roasted artisan pancetta, freshly baked olive oil croutons, shaved Padano cheese, parmesan crisp and our homemade Caesar dressing.

**CAPRESE**

Fresh bocconcini cheese, sliced cherry tomatoes, arugula and roasted peppers tossed in our Bertoldi vinaigrette

**MINISTRONE**

Italian rustic vegetable soup, noodles topped with basil pesto

**CORTINA**

Freshly roasted red and gold beets, arugula and goat cheese tossed in a white wine vinaigrette.

**WOOD ROASTED PROSCIUTTO**

Prosciutto wrapped around fresh baby mozzarella and basil then oven-roasted. Served with tomato sauce and topped with balsamic reduction.

**ENTREES**

Please select one of the following:

**ROASTED CORN AND KALE PESTO PASTA**

Roasted corn soffrito (carrots, celery, onion, bell peppers), preserved lemon, kale pesto tossed in farfalle pasta topped with fresh ricotta salata

**SPAGHETTI AND MEATBALLS**

House-made meatballs with fresh tomato sauce

**ROASTED CHICKEN AND HOUSE CURED PANCETTA**

Fettuccini pasta tossed with freshly roasted chicken, artisan pancetta and fresh tomatoes in a garlic cream sauce

**LINGUINE PESCATORE**

Mussels, shrimp, calamari tossed in our arrabiata sauce

*The following entrees are served with penne noodles and your choice of Pomodoro or Bolognese sauce.  
Italian scalloped potatoes simmered in cream with fresh herbs and garlic or fresh vegetable or lemon risotto*

**CHICKEN OR VEAL PARMIGIANA**

Fresh breast of chicken or veal, breaded with a lightly Italian seasoned crumb and topped with mozzarella cheese

**PAN SEARED SALMON**

Pan seared salmon with basil pesto, lemon crumb and roasted cherry tomatoes

**CHICKEN AL LIMONE**

Chicken breast scallopine sautéed with capers, fresh lemon, fresh parsley and white wine.

**CHICKEN OR VEAL MARSALA**

Fresh chicken or veal scaloppini lightly breaded and then sautéed with a mushroom and Marsala wine cream sauce

**DESSERT AND COFFEE OR TEA IS INCLUDED IN THIS MENU WHICH WILL OFFERED TO THE GUESTS WHEN ORDERING**



TAXES NOT INCLUDED.

**CLASSIC ITALIAN**