



DINNER PARTY MENU 5

ANTIPASTI

INSALATE TRI COLORE

Radicchio, endive, rucola, balsamic vinaigrette, shaved parmigiano reggiano

or

MISTO CRUDO aged Spanish Serrano ham, Prosciutto di Parma and Austrian speck smoked peppered prosciutto served with bread sticks

or

GAMBERONI AL LIMONE

Grilled prawns in a lemon sauce served with crostone

PRIMI

PAILLARD DI SALMONE

Salmon paillard with pesto aioli and sauteed zucchini and onion

or

RISOTTO D'ARAGOSTA

Risotto with fresh Maine lobster, sweet peas, tarragon and mascarpone

or

COSTOLETTA DI VITELLO ALLA BRACE

Grilled Veal chop with mashed potato, broccoli and roasted garlic

DOLCI

AMICI TIRAMISU

Tiramisu

or

GELATO

Haagen Dazs mixed ice cream

Coffee or Tea

**\$69.00 per person plus 6.5% tax plus 18% gratuity for waiters and
5% gratuity for the captain**