



MENU No. 5 \$65 per person

antipasto del testaccio assortment of cured meats, cheeses & hot house appetizers served family style

taste of:

ravioli all'aragosta lobster ravioli in a leeks fondue

taste of:

orzotto ai porcini e tartufo barley & porcini mushrooms in a risotto fashion with black truffle

choice of:

quaglie al vinsanto e uvetta roasted quails with vinsanto & raisins sauce, spicy pears & spinach

filetto di manzo all'amarone pan seared 6 oz fillet mignon in a Amarone wine sauce, garlic mashed potatoes & asparagus

pesce spada all'arancio e capperi grilled swordfish steak with an orange & capers glaze, served with broccoli rabe & roasted new potatoes

torta di ricotta e visciole ricotta cheese cake with Fabbri Amarena cherries