August 16, 2017  
Executive Chef, Eduardo Jara-Garcia  

Apprentice Chefs  
Sheila Beal, Justin Bean, Floy Parkhill, Gabriella Porreca, Linda Reblina, Martha Staten and Cindie Wolfe  

**Hors d’oeuvres**  
Crostata al Granchio:  
Homemade pastry stuffed with crab, mozzarella, and mayonnaise, topped with pistachio sauce  
Homemade pastry stuffed with vegetables, with pistachio sauce  
Pizza Rustica:  
Asiago cheese, crimini, porcini and shitaki mushrooms  
*Served with Neirano, Prosecco, NV as the sparkling*  

**Insalata**  
Insalata di Bosco  
Arugula, roasted almonds, pickled onions, cranberries, shaved parmesan served with lemon vinaigrette  

**Primi**  
Manicotti  
Homemade manicotti pasta filled with ricotta and spinach in a carrot cream sauce  

**Secondi**  
Pollo alla Milanese  
Pounded chicken breast covered with a housemade breading (artichokes, garlic, parmesan cheese, panko breading, and fresh herbs) served over a bed of sweet peas, pine nuts and red bell peppers. Topped with lemon saffron aioli.  

**Dolci**  
Chocolate raspberry mousse cake served with fresh berries  

**Wines served with dinner**  