



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

La Fiera, Pinot Grigio, 2015 and

Pietro Rinaldi, "Monpiano" Barbera d'Alba, 2016