

# S | T | R | A | D | A

I N T H E G R O V E

## \$63 Dinner Set Menu

### **Appetizers**

family style:

-Arancini-

Saffron flavored fried risotto balls served with our arrabbiata tomato sauce and truffle oil

-Frittura di Calamari e Zucchine-

Lightly fried calamari and zucchini with roasted pepper aioli and arrabbiata sauce

-Polpette-

Beef Meatballs, crunchy polenta, pomodoro, sage oil

-Insalata Bianca-

Fennel, Belgium endive, hearts of palm, diced tomatoes, shaved parmesan cheese and lemon mustard vinaigrette

-Chefs Selection of Cold Cuts and Cheeses-

### **Entrees**

guest choice of:

-Pappardelle con crema di porcini-

Homemade pappardelle in a truffle porcini mushroom cream sauce

-Rollatine di Pollo-

Free-range organic chicken breast rollatine in a red wine sauce

-Scaloppine di Vitello al Taleggio-

Veal scaloppini sautéed with walnuts and taleggio in a red wine sauce

-Pesce Del Giorno-

Grilled fish of the day, fresh herbs, lemon garlic infusion

### **Dessert**

guest choice of:

-Tiramisu-

-Panna Cotta-

-Chocolate Mousse-

\*Selection of Teas or Coffees\*