

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

I N T H E G R O V E

## \$60 Dinner Set Menu

### Appetizers

family style:

-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

-Crostone Classico-  
homemade ciabatta bread bruschetta, marinated diced tomato, basil, fresh mozzarella olive oil

### Entrees

guest choice of:

-Ravioli di Ricotta e Spinachi al Pomodoro, Basilico e Mozzarella-  
homemade ricotta and spinach ravioli, sautéed with cherry tomatoes, basil and fresh mozzarella

-Pollo allo Champagne-  
pan seared chicken breast, shallots, sun dried tomatoes, creamy champagne sauce. served with sautéed green beans and potato gratin

-Salmone al Ginger-  
grilled marinated fresh atlantic salmon, crunchy ginger and carrot salad. served with sautéed green beans and potato gratin

-Scaloppine di Vitello ai Funghi-  
veal scaloppini sautéed with mixed mushrooms in a red wine sauce. served with sautéed green beans and potato gratin

### Dessert

guest choice of:

-Panna Cotta-

-Lemon Vanilla Cheesecake-

\*Selection of Teas or Coffees\*