

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

IN THE GROVE

## \$76 Dinner Set Menu

### Appetizers

family style:

-Uovo Strada-

poached egg, crispy homemade potato chips, truffled fondue, parma prosciutto

Polenta e Fonduta

grilled polenta, asparagus and gorgonzola fondue

-Crostone Speck e Taleggio-

homemade ciabatta bread bruschetta, smoked speck prosciutto, taleggio cheese, arugula

-Melanzane al Forno Parmigiana-

baked eggplant, mozzarella, tomato sauce, parmigiano

-Chefs Selection of Cold Cuts and Cheeses-

### Entrees

guest choice of:

-Ravioli d'Aragosta-

homemade ravioli stuffed with shrimp and crab meat confit, with creamy lobster sauce

-Filetto al Barolo-

filet mignon in a red wine barolo sauce over risotto milanese

-Pollo alla Napoletana-

pan seared breaded chicken breast, prosciutto cotto, mozzarella, tomato confit. served with arugula, cherry tomatoes and shaved parmesan

-Branzino alla Griglia-

grilled mediterranean branzino, fresh herbs, lemon garlic infusion. served with sautéed green beans and potato gratin

### Dessert

guest choice of:

-Tiramisu-

-Panna Cotta-

-Chocolate Mousse-

\*Selection of Teas or Coffees\*