

HVRW 2023

Antipasti

Burrata Caponata

Roasted Eggplant with capers, olives and tomatoes served with warm buratta and spicy Oil.

Insalata Rucola

Arugula tossed with lemon olive oil and shaved parmigiana

Zucca Con Salsiccia

Roasted butternut squash with crumbled sweet sausage and gorgonzola

Secondi

Mezzanelli in Cartoccio

Shorter and thicker fettucine cooked in a tinfoil bag with butternut squash puree, cream of truffle and mixed mushrooms

Pollo Franchese

Chicken Breast Sautéed with white wine, fresh lemon juice and sliced potatoes.

Branzino Acquapazza

(Add. \$5 for lunch)

Filet of Mediterranean sea bass sautéed with clam juice, oven burst cherry tomatoes

Bistecca Caprese

(Add. \$5 for lunch)

Skirt steak cooked on the grill along with tomatoes, topped with melted mozzarella and arugula

Dessert

Cannoli

Crispy pastry dough filled with whipped sweet ricotta

Profiteroles

Custard filled cream puffs, with warm chocolate sauce