

C I A O B E L L A

First Course

Shared Appetizers:

Caesar

Traditional, ciabatta croutons,
Parmigiana Reggiano

Parmesan Crusted Shrimp

Grana Padano, lemon garlic aioli, cocktail sauce

Braised Meatballs

Veal and Molinari sausage, Bolognese sauce

Entrée

Choice of:

Chicken Parmesan

Spaghettini w/ marinara

Classic Lasagna

ricotta impastata, mozzarella, Bolognese sauce

Fettuccine With Natural Chicken

Spinach, toasted almonds, Pinot Grigio cream sauce

Tortiglioni Rossa

Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce

Walleye Milanese

Marinated tomato, white mashed potato

Dessert

Choice of:

Mini Budino

Molten chocolate cake served with Tahitian
vanilla gelato, chocolate sauce

Mini Crème Brulee

Vanilla bean, organic cream

Mini Tiramisu

Italian classic served with our chocolate sauce