

# POOR ITALIAN

## Set Menu 1

- \$90 Per Person -

### STARTERS

#### House Antipasto

Assorted Cured Meats, Artisan Italian Cheese with Mixed Olives and Roasted, Grilled and Preserved Vegetables

### PASTA

#### Gnocchi in Tomato Sauce

Potato Dumplings in a Fresh Tomato Sauce with Fresh Basil

### ENTRÉES

*Served with Roasted Potatoes and Vegetables with Choice of:*

#### Lemon Chicken Piccata

Pan-Fried Chicken Breast Cutlets with Extra Virgin Olive Oil-Lemon Reduction & Capers

or

#### Cod Livornese

Seared Cod Fillet with Crushed Tomatoes, Olives, Capers and Garlic

### DESSERT

#### Tiramisu

Layers of Whipped Mascarpone Crème Anglaise with Savoiardi Biscotti, Espresso Coffee, Kahlua and Cocoa

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## Set Menu 2 - \$110 Per Person -

### STARTERS

#### House Antipasto

Assorted Cured Meats, Artisan Italian Cheese with Mixed Olives and Roasted, Grilled and Preserved Vegetables

### PASTA

#### Gnocchi in Tomato Sauce

Potato Dumplings in a Fresh Tomato Sauce with Fresh Basil

#### Tortelloni with Pancetta and Peas

Fresh Pasta Filled with Mozzarella, Grana Padano Parmigiano and Mascarpone Cheese in a Rich Cream Sauce  
- Topped with Smoked Pancetta and Peas

### ENTRÉES

*Served with Roasted Potatoes and Vegetables with Choice of:*

#### Veal Marsala

Veal Scallopini Sautéed in Butter with Mushrooms and Marsala Wine Reduction

or

#### Cod Livornese

Seared Cod Fillet with Crushed Tomatoes, Olives, Capers and Garlic

### DESSERT

#### Tiramisu

Layers of Whipped Mascarpone Crème Anglaise with Savoiardi Biscotti, Espresso Coffee, Kahlua and Cocoa

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## Set Menu 3 - \$125 Per Person -

### STARTERS

#### House Antipasto

Assorted Cured Meats with Artisan Italian Cheese, Mixed Olives,  
Roasted, Grilled and Preserved Vegetables

### PASTA

#### Tortelloni with Pancetta and Peas

Fresh Pasta Filled with Mozzarella, Grana Padano  
Parmigiano and Mascarpone Cheese in a Rich Cream Sauce

#### Gnocchi in Tomato Sauce

Potato Dumplings in a Fresh Tomato Sauce with Fresh Basil

#### Mushroom Risotto

Locally Foraged Wild Mushrooms, Arborio Rice, Dry White  
Wine, Truffle Oil and Parmigiano

### ENTRÉES

*Served with Roasted Potatoes and Vegetables with Choice of:*

#### Veal Marsala

Veal Scallopini Sautéed in Butter with  
Mushrooms and Marsala Wine Reduction

or

#### Cod Livornese

Pan-Seared Cod Fillet with Crushed  
Tomatoes, Olives, Capers and Garlic

or

#### Lemon Chicken Piccata

Pan-Fried Chicken Breast Cutlets with Extra Virgin Olive Oil  
- Lemon Reduction and Capers

### DESSERT

#### Tiramisu

Layers of Whipped Mascarpone Crème Anglaise with Savoiard  
Biscotti, Espresso Coffee, Kahlua and Cocoa