

# Mediterranean Dinner Menu

Bringing the Southern Italian Recipes to life



2011

Per Person \$ 45

## Appetizers

*Grilled Heart of Romaine, topped with Fresh Tomato & Basil Bruschetta,  
paired with Seafood Skewer and Kalamata Black Olives*

*or*

*Spicy Prawns, sautéed with fresh garlic & Peperoncino Chillies,  
vine ripened tomatoes and diced peppers, drizzled with Pinot Grigio*

## First Course

*Home-made Linguine Pescatora, the simple 'Fisherman's Style' dish of  
fresh Clams, Mussels, Prawns & Scallops, tossed with Garlic, Extra Virgin  
Olive oil, fresh tomatoes and white wine, served Family style, to share.*

## Main Course

*Pan Seared Halibut filet served, Livornese Style, with fresh Tomatoes, Oregano,  
Capers & white wine, paired with sautéed Seasonal Vegetables*

*or*

*Sicilian Style Ahí Tuna, served rare, drizzled with Chardonnay Lemon Sauce  
on a bed of sautéed Organic Spinach and Saffron Risotto*

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*Plate of Italian Christmas Biscotti*

*All our Set Menus include Artisan Bread Basket and Coffee or Tea*