

Polentoni Dinner Menu

Inspired by Northern Italy Culinary Tradition

2011



Per Person \$ 40

First Course

*Truffle infused Portabella Mushroom Caps baked with Goat Cheese,
fine Herbs and roasted garlic, served over fresh Organic Spinach*

or

*Casoncelli pasta pockets, stuffed with braised Veal & Parmesan Cheese
served with Creamy Four Cheese Sauce*

Main Course

*Rosemary Crusted Rack of Lamb Roasted with fresh Garlic,
served over Polenta, drizzled with Chianti Demi Reduction
accompanied by fresh Asparagus & Honey glazed Organic Carrots*

or

*Veal Medallions sautéed with Wild Mushrooms, Tuscan Black Truffle Tapenade
and Mascarpone cream Cheese, served with Parmesan Mashed Potatoes and
sautéed Seasonal Vegetables*

Toasted Panettone Milanese with Vanilla Gelato & Amaretto Custard

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