

Alto Adige Menu

Inspired by Northern Italy Culinary Tradition



Available for Groups of 20 or more.....per Person \$70

Price does not include applicable taxes and gratuity.

All inclusive packages available.

First Course to share

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

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

Main Course to share

*Rosemary Crusted Rack of Lamb Roasted with fresh Garlic,
served over Polenta, drizzled with Chianti Demi Reduction
accompanied by Parmesan mashed Potatoes & seasonal vegetables.*

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

Dessert

Toasted Panettone served with Vanilla Gelato & Chocolate sauce.

All our Set Menus are served with Artisan Bread Basket and Coffee or Tea.