

AUGUST 9TH-23RD

CULINARIA

Menu

Brunch Pre Fixe \$25

• *STARTERS* •

Italian Wedding Soup

Chicken Broth, Celery, Carrots, Onion, Spinach,
Orzo, Couscous, Meatballs

or

Insalata Spinaci

Romaine, Gorgonzola, Olives, Cherry Tomatoes, Red
Onion, Banana Peppers, Italian Dressing

• *ENTREES* •

Uova in Purgatorio

2 Sunny Side Up Eggs, Pomodoro Sauce, Basil,
Mozzarella, Toasted Bread

or

Braised Short Rib with Gnocchi

Braised Short Rib served over a bed of Potato Gnocchi,
Kale, Veggie Demi Glaze

• *DESSERT* •

Apple Tart or Chocolate Mousse

AUGUST 9TH-23RD

CULINARIA

Menu

LUNCH PRE FIXE \$30

• *STARTERS* •

Zuppa Toscana

Onion, Bacon, Garlic, Kale, Italian Sausage,
Creamy Chicken Broth

or

Insalata Italiana

Romaine, Gorgonzola, Olives, Cherry
Tomatoes, Red Onion, Banana Peppers, Italian
Dressing

• *ENTREES* •

Chicken Picatta

Sauteed Chicken, Spaghetti, Sauteed Vegetables,
Caper Lemon Butter Sauce

or

Shrimp Scampi

Sauteed Shrimp, Spaghetti, Sauteed Vegetables,
Scampi Sauce

• *DESSERT* •

Apple Tart or Chocolate Mousse

AUGUST 9TH-23RD

CULINARIA

Menu

DINNER PRE FIXE \$55

• *STARTERS* •

Zuppa Toscana

Onion, Bacon, Garlic, Kale, Italian Sausage, Creamy Chicken Broth
or

Insalata Italiana

Romaine, Gorgonzola, Olives, Cherry Tomatoes, Red Onion, Banana
Peppers, Italian Dressing

• *ENTREES* •

Braised Pork Loin

Slow Braised Pork Loin, with a Vegetable Demi Glaze, Sauteed Veggies,
Mashed Potatoes

or

Grilled Salmon

Grilled Atlantic Salmon, Jumbo Shrimp, Kale, Mushroom, Tomato Medley,
Sauteed Broccolini, Asparagus, Carrots, with a Lemon Butter Sauce

or

Braised Short Rib with Gnocchi

Braised Short Rib served over a bed of Potato Gnocchi, Kale, Veggie Demi
Glaze

• *DESSERT* •

Apple Tart or Chocolate Mousse