

Rustic Italian Dinner

Appetizers:

Garden Tomato, Basil and fresh mozzarella and grilled Crostini.

Roasted local farmers market vegetables with olives, salami and pepperoncini.

Melon wrapped with prosciutto and drizzled with Tawny Port and Parmesan cheese.

Fresh rustic Italian flat bread with olive oil, seasoned with roasted garlic and rosemary. Served with a tapenade of roasted peppers, olive oil, pine nuts, raisins and creamy mascarpone cheese.

Main:

Roasted pork loin filled with prosciutto and sage, served with a sweet red wine reduction

Grilled Chicken breast gremolata on creamy polenta and sprinkled with fresh Parmesan.

Beef and sausage lasagna with roasted tomato, ricotta cheese and a Parmesan alfredo sauce

Salmon grilled on a cedar plank and topped with a wild mushroom ragout and asparagus spears

Sides:

Classic Caesar with garlic croutons, lemon anchovy dressing and Parmesan crisps

Pasta salad with garden fresh tomatoes, Arugula, Parmesan and Gorgonzola cheese with a balsamic dressing

Red potato roasted with garlic and rosemary

Fresh zucchini sauté with onion, tomato and thyme

Dessert suggestions: Tiramisu, milk chocolate-pistachio tart

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