

## Dinner Menu

### *Antipasti*

#### **GAMBERETTI FRADIAVOLA**

Italian specialty "peperoncino" sauté spicy shrimps, simmered with fresh tomato coulis, lemon rice and crispy parsley

OR

#### **INSALATA BIOLOGICA**

Organic array of salads, fresh mozzarella, cherry tomatoes and avocado, topped with garlic beef strips and tossed with a delicious curry-pine nut dressing



### *Zuppe*

#### **POLLO E LIMONE...**

Chicken, lemon and coriander infusion soup ~ A MUST!

OR

#### **CREMA D'ARAGOSTA**

Lobster bisque, flavored with truffle oil



### *Secondi e Pasta*

#### **ROLLANTINI DI MANZO**

Tender C.A.B. beef roulade, marinated with secret spices, complimented with a delicate green pepper sauce

OR

#### **RAVIOLI AL FORMAGGIO**

Homemade pocket of pasta, filled with ricotta cheese, simmered with fresh pesto and tomato sauces, topped with cubes of provolone and fresh arugula

OR

#### **PESCE CROCCANTE**

Café Amici specialty crispy seafood platter, composed by an assortment of fish and shellfish, presented with appropriate sauces and condiments

#### **ITALIAN VEGETABLES AND POTATOES**



### *Dolci*

#### **DOLCE ALLE MANDORLE**

Almond cake with chocolate sauce

OR

#### **TORTINO DI MELE**

Miniature apple tart, served with whipped cream and snow sugar

\$ 32 (plus grats)