

ITALIAN DINNER

TO START WITH

Beef Carpaccio
Arugula, Aioli Sauce, and Parmesan Flakes

Cantaloupe Melon and Fresh Strawberries
Cinzano Vermouth

Italian Meat Ball
Zesty Tomato Sauce

Cooking Light Orrechiette and Spinach Soup

Minestrone with Pesto

Escarole, Radicchio, Grapefruit, and Walnut Oil and
Choice of Marsala Wine Vinaigrette, Traditional or Fat-Free Dressings

ALWAYS AVAILABLE

Caesar Salad with Herbed Croutons and Parmesan Cheese Flakes

Grilled Supreme of Farm-Raised Chicken

Grilled Salmon Steak with Lemon Butter

Steamed Seasonal Vegetables

Baked Potato with Condiments

MAIN SELECTIONS

Pumpkin Risotto with Arugula and Baby Shrimp
Toasted Pecan Dressing and Char-Grilled Asparagus Spears

Cooking Light Chicken Parmigiana on Tomato Fettuccine Pasta

Grilled Flank Steak
Caramelized Onions, Mushrooms, Olives, and Tomatoes
Italian Mushrooms, Asparagus Risotto, and Baked Vegetables

Pesce Spada al Passato
Grilled Swordfish with Lemon-Caper Sauce, Garlic-Marjoram Potato Mashers,
and Baked Mediterranean Herbs-and-Vegetables

Vegetarian - Melanzane al Forno
Soft-Fried Eggplant, Mozzarella, and Tomato Baked with Fresh Basil
Oregano, Parmesan Cheese, and Bread Crumbs

DESSERT SELECTIONS

Cooking Light Italian Cream Cake

Tiramisu - "Pick-Me-Up" Espresso-Mascarpone Cheese Cake

Chocolate Soufflé
Bailey's Irish Cream Sauce

Lemon Mousse

Orange Sherbet - Coconut Sherbet

Peach Frozen Yogurt

Vanilla Ice Cream - Chocolate Ice Cream - Mocha Ice Cream
and Sugar-Free Ice Cream

Chocolate Fudge Sauce - Butterscotch Sauce - Strawberry Sauce

International Cheese Plate with Crackers