



SETTIMANA DELLA CUCINA
ITALIANA NEL MONDO

WORLD WEEK OF ITALIAN CUISINE

SANTA FE 13-19 NOVEMBRE 2017 / NOVEMBER 13-19 2017 SANTA FE



World Week of Italian Cuisine

13-19 November 2017

Dinner Menù

Carpaccio con Fiori della Pantelleria

Sliced cold beef with shaved parmesan, capers, arugula and lemon

Gardini Caesar Salad

Pietro house made dressing tossed with romaine,
garlic croutons and parmesan cheese

Chef's Finest Entrees:

Panzotti Di Zucca alla Tota

Butternut squash stuffed with ricotta and mozzarella cheeses in a sage pine nut
sauce and amaretto cookie crumble

Veal Saltimbocca Sophia Loren

Veal scaloppini, prosciutto on top with sage marsala white wine

Sautéed garlic spinach and rosemary potato

Salmono Oreganata Sintra

Salmon with oregano crust, garlic and parsley in a lemon butter sauce

Vegetable and lemon risotto

Torta Della Nonna

Lemon tart and pine nuts served with caramel sauce

Terrina di Torroncino al Cioccolato

Caramelized walnut folded in a chocolate mousse served with raspberry sauce

\$39.00 Three Course Dinner Per Person



UNDER THE AUSPICES OF THE



CONSULATE
GENERAL
OF ITALY
LOS ANGELES