

## TABLE D' HOTE

TO START  
BRUSCHETTA

APPETIZER  
PLATTERS OF FRIED CALAMARI, SMELTS, ZUCCHINI,  
AND BOWLS OF SAUSAGES

ENTRÉE  
HOUSE MADE MAFALDA PASTA WITH SUNDRIED TOMATOES

MAIN COURSES  
POLLO PRINCEPESSA  
CHICKEN BREAST TOPPED WITH MOZZARELLA CHEESE AND  
ASPARAGUS WITH A CHAMPAGNE CREAM SAUCE

COSTOLETTE D' AGNELLO  
MARINATED AND GRILLED RACK OF LAMB WITH A DEMI-GLACE

PESCE FRESCO  
FRESH CHILEAN SEA BASS PAN SEARED WITH LEMON  
WHITE WINE AND ARTICHOKES

DESSERT  
CHOCOLATE BIGNE

COFFEE OR TEA