

# SERATA TOSCANA A CHRISTINI'S

## Tuscan Evening in Christini's

### ANTIPASTI

(Choice of)

#### MOZZARELLA DI BUFALA

Imported Buffalo mozzarella cheese, beefsteak tomatoes, served on a bed of arugula topped with extra virgin olive oil and 20 year aged balsamic vinegar

#### LOBSTER RAVIOLI

Homemade ravioli, filled with Maine lobster served with Lobster bisque sauce

#### LINGUINE PRIMAVERA

Seasonal fresh vegetables sautéed with garlic and extra virgin olive oil over a bed of linguini, served with Pecorino cheese



#### INSALATA CAPRICCIOSA

A gourmet selection of baby greens tossed in a house raspberry vinaigrette, topped with nuts and Feta cheese



### SECONDI PIATTI

(Choice of)

#### FILETTO AL BAROLO

Prime filet mignon in a Barolo wine sauce with Shitake mushrooms and pearl onions, served with a polenta soufflé

#### GAMBERONI FRA DIAVLO

Sautéed jumbo shrimp served over linguine in spicy Pescatore sauce

#### POLLO MARSALA

Chicken breast sautéed with crimini mushrooms in sweet marsala wine sauce and served with a polenta soufflé

#### COSTATA DI VITELLO

ALLA PARMIGIANA  
Single, 12oz bone-in Veal Chops alla Parmigiana



### DOLCI

#### DOLCI TUSCAN ASSORTITI

An Assortment of Tuscan desserts

*Price per guest is \$95.00*

*(Taxes and Gratuity not included)*