

SERATA VENEZIANA A CHRISTINI'S

A Venetian Evening at Christini's

ANTIPASTI

(Choice of)

FILETTO DI PEPERONI ARROSTITI CON ACCIUGHE

Roasted peppers topped with anchovies, extra virgin olive oil and aged balsamic vinegar

MOZZARELLA DI BUFALA

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

GNOCCHI ALLA BOLOGNESE

Potato gnocchi with butter, parmigiano cheese and Bolognese sauce
(One of "Christini's" Staple dishes)

INSALATA CAPRICCIOSA

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

SECONDI PIATTI

(Choice of)

BRANZINO CILENO

Chilean sea bass served over shrimp risotto with lobster Tarragon sauce

FILETTO AL BAROLO

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

VITELLO AL MARSALA

Veal sautéed with Crimini mushrooms and Marsala wine sauce

SHRIMP SCAMPI

Sautéed jumbo shrimp served over linguine in garlic, extra virgin olive oil, white wine and lemon sauce

DOLCI

DOLCI VENEZIANI ASSORTITI

An Assortment of Venetian desserts

*Price per guest is \$105.00
(Taxes and Gratuity not included)*