



Welcomes guests of the North Carolina Symphony, Carolina Ballet and Broadway Series South!

Appetizers – Choice of:

Polpette di carne alla Toscana

Classic Tuscan meat balls served with spicy tomato sauce

Salsicce di vitella alla griglia

Homemade Grilled Veal sausages

Insalata con rucola e Parmigiano Reggiano

Salad with arugula lettuce and Parmigiano cheese, with Tuscan extra virgin olive oil

Bruschette con pomodori e basilico

Bruschette with fresh tomatoes and basil

Penne pomodoro

Penne pasta with the Betti family Tuscan tomato sauce

Main courses – Choice of:

Ravioli al burro e salvia

Spinach and ricotta cheese ravioli with house butter and sage sauce

Risotto agli asparagi

Risotto with asparagus

Farfalle all'gamberetti

Bow tie pasta with fresh shrimp in a white wine and e.v.o.o. sauce

Scaloppine di vitella con salsa al limone e capperi

Veal Picatta: scaloppini in a lemon caper sauce with sautéed vegetable

Filetto di branzino al forno con verdure di stagione

Oven baked filet of sea bass served with fresh seasonal vegetables

Dolci – Choice of:

Panna cotta con salsa ai frutti di bosco

Fresh cream pudding with wild berry sauce

Gelato alla vaniglia

Posta housemade vanilla ice cream

Mousse al cioccolato

Chocolate mousse

\$30 per person

Beverages, taxes and gratuities not included.