



DINNER

BOTTICELLI'S

Appetizers (Choose One)

Porcini Crusted Sea Scallops

Seared sea scallops dusted with shaved porcini mushrooms. served with brown sautéed strawberries and black pepper, finished with a balsamic reduction

Piatto di Formaggi

Selection of three Italian cheeses, seasonal fruit, and crostini

Olive Tapenade Involtni

Puff pastry filled with roasted olives, sun dried tomatoes, orange zest, and gorgonzola

Insalata Foresta

Baby arugula & butter lettuce dressed in a truffled pinot grigio vinaigrette w/ roasted trumpet mushrooms, hazlenuts and poached pears

Roasted Beet Fennel Goat Cheese Napoleon

Roasted golden and red beets, herbed goat cheese, baby spinach, roasted fennel, tossed in a carrot white balsamic vinaigrette

Entrees (Choose One)

Mushroom Pansotti

Portabella & crimini mushrooms with gruyere, ricotta cheese, & herbs stuffed in pansotti pasta tossed in a marsala cream sauce with English peas & cherry tomatoes
-add Italian sausage

Anatra due Maniere

Seared duck breast served over duck confit ravioli dressed in a black pepper fig sauce

Pork Cotto in Camacia

10-12oz bone in pork chop served with a celeriac puree, melted leeks, finished with a light granny apple sherry sauce

Tonno d'Ahi

Seared ahi tuna served over a bed of mixed greens, artichokes, capers, lentils, & pistachios dressed in a blood orange gastrique

Lasagna del Giorno

made fresh daily

Dessert (Choose One)

Tiramisu

Raspberry White Chocolate Cheesecake

Price: 35

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