

# DOLCE ZOLA

An Authentic Italian Experience ... Five Course Meal *available*

*for parties up to 20 people*

*Executive Chefs: Antonella Gamba+Pietro Belfiore*

*Home chef: Simone Calonaci*

*The price starts at \$99 per person.*

*5% increase for one server.*

## **Antipasti** **served upon arrival**

(pick two)

### **Crostini di Trota Affumicata**

*Smoked Trout Crostini with caramelized onions, pine nuts, raisins, aromatic Italian panko*

### **Crostini di Salmone Affumicato e Caprine al Limone Smoked**

*Salmon Crostini with lemon whipped goat cheese*

### **Crostini di Melanzane e Prosciutto**

*Grilled Eggplant Crostini with whipped goat cheese, prosciutto*

### **Crostini di Pomodori Secchi e Pecorino**

*Sundried Tomato Crostini with pecorino cheese, balsamic glaze*

### **Crostini di Bruschetta e Stracciatella**

*Tomato Bruschetta Crostini with stracciatella*

### **Crostini di Polenta e Funghi**

*Grilled Polenta Crostini with mushrooms*

### **Crostini di Polenta e ragu di cinghiale**

*Grilled Polenta with wild boar ragu*

### **Cocktail di Gamberi**

*Shrimp Cocktail with cocktail sauce*

# **Antipasti**

## **served upon seating**

(pick one)

**Fonduta di Parmigiano Funghi e Uovo Fritto**  
*Parmigiano Fondue with mushrooms, breaded fried egg*

**Polpette Rifatte**  
*Beef Meatball with red sauce, stracciatella*

**Spiedino di Gamberi**  
*Shrimp Skewers with sautéed zucchini, yogurt mint sauce*

**Souffle** *choice of di*  
*Funghi mushroom*  
*di Cavolfiore cauliflower*  
*di zucchini zucchini*  
*di zucca pumpkin*  
*di Patate potato*

**Carpaccio di Manzo Salato**  
*Cured Beef Carpaccio with lemon, capers, salsa, shaved parmigiano*

**Tartare di Salmone**  
*Salmon Tartare with avocado crema*

**Insalata Fredda di Gamberi e Calamari**  
*Seafood Salad with shrimp, calamari, avocado, tomato*

**Pepata di Cozze**  
*Mussels in a black pepper, parsley, lemon, white wine sauce*

**Polpette di Granchio**

*Crab Cake with lemon caper sauce*

**Tartare di Pomodori e Burrata**

*Tomato and Burrata Tartare*

**Primo**

(pick one)

**Ravioli di Ricotta e Ragu di Cinghiale**

*Ricotta Ravioli with wild boar ragu*

**Tagliatelle ai Quattro Formaggi**

*Homemade Egg Tagliatelle with four cheese sauce*

**Fettuccine Cacio Burro e Pepe**

*Homemade Egg Fettuccine with "Tuesday sauce" butter, romano cheese, black pepper*

**Ravioli di Ricotta e Carciofi**

*Ricotta Artichoke Ravioli with parmigiano fondue*

**Fettuccine Aglio Olio Pepperoncino e Cozze**

*Fettuccine with mussels, garlic, red pepper flakes, aromatic panko*

**Ravioli Ricotta e Limone con Ragu di Mare**

*Lemon Ricotta Ravioli with a salmon, shrimp, scallop ragu*

**Ravioli Quattro Formaggi coi Funghi**

*Four Cheese Ravioli with mushroom sauce*

**Ravioli ai Funghi e Ragu di Daino**

*Mushroom Ravioli with venison ragu*

**Gnudi or Crespelle naked**

*ravioli or crepes*

Ricotta e Spinaci *spinach*

Quattro Formaggi *four cheese*

Ricotta e Funghi *mushroom*

**Risotti ai Funghi**

*mushroom*

alla Parmigiana *parmesan sauce*

agli Asparagi *asparagus*

allo Safferano *saffron di*

Mare *fish*

## **Secondo**

(pick one)

**Cappesante Cavolfiore e Asparagi**

*Pan Seared Scallops with a cauliflower rosemary puree, baked asparagus, arugula tomato salad*

**Salmone alla Mediterranea**

*Salmon with roasted potatoes, tomato, olives, capers, thyme, arugula salad)*

**Tagliata di Manzo al Pepe Verde**

*Grilled Ribeye with green peppercorn worcestershire sauce, mashed potatoes, thyme, spring mix tomato salad*

**Polpo Croccante**

*Grilled Octopus with rosemary potato puree, fennel orange salad*

**Parmigiana di Melanzane**

*Baked Eggplant with red sauce, burrata, parmigiano*

**Rosticciana**

*Tuscan Baked Pork Ribs with roasted potatoes, sautéed spinach, endive tomato salad)*

**Braciola d'Agnello**

*Lamb Chops with artichoke puree, greek salad*

**Filetto**

*Filet with sautéed mushroom sauce, grilled eggplant, zucchini salad*

# Dolce

(pick one)

## Crème Brule'

### Crepes Mascarpone e Nutella

*Mascarpone Crepes with nutella filling*

### Mousse di Mascarpone

*Salted Caramel Mousse with ladyfinger cookies*

## Tiramisu

### Mousse di Yogurt al Lime

*Lime Yogurt Mousse with ladyfinger cookies, wild berries compote*

## Panna Cotta