



Miami Spice 2008

First Course

Vongole Oreganata

Middle-neck clams on the half-shell topped with chopped lobster, breadcrumbs, scampi butter and fresh oregano

or

Solo verde con gorgonzola e noci

Baby spinach, gorgonzola cheese and walnuts in a raspberry vinaigrette

Second Course

Spaghetti alla Paesana

Spaghetti tossed with caramelized onions, prosciutto di Parma, and green peas served with pecorino romano and ricotta salata shaves

or

Cernia alla Mugnaia

Pan-seared grouper filet with wine white, lemon zest, and capers served with veggie-basmati rice

or

Double Cut Pork Chop 14 oz

Third Course

Vanilla Bean Panna Cotta

Berries Conserva, Raspberry Sorbetto

or

Cannoli Classico

Ricotta Impastata with chocolate chip, and lemon sorbetto

or

White Chocolate Raspberry Bread Pudding

Vanilla Gelato and crème Anglaise