

La Cucina

presents

A Night of Opera ~ A Tribute to Rossini

Tuesday May 6th 2008

Spuntino

Spuma di Fegatini

chicken liver mousse with marsala served on a garlic crostino

Antipasto

Insalata Rossini

dandelion greens, watercress and endive hearts tossed in a grainy dijon vinaigrette with papaya and celery

Zuppa

Minestra di Ceci con Formaggio di Capra

seasoned chick pea puree with peppered goat cheese on crostini

Primo

Cannelloni alla Pesarese

elegantly wrapped pasta filled with veal and ham, finished with a light veal ragu

Secondo

Filetto di Manzo alla Rossini

beef tenderloin with rich truffle and mushroom paste, perched atop a generous crostini and draped in marsala jus and béchamel

Dolce

Bostrengo

sweet rice cake filled with fresh fruit and marinated in rum and espresso, served with a Chianti zabaglione

519.836.3031

25 Macdonell Street 2nd Floor

Guelph Ontario , N1H 2Z4

www.cucinaguelph.ca