

La Cucina

presents

CAPODANNO 2008

Early Seating – 5:30 pm

Antipasto

GAMBERI ALLA GRIGLIA CON FINOCCHIO E ARANCE
grilled tiger shrimp topped with shaved fresh fennel and blood orange vinaigrette

Primo

RAVIOLI DI VERDURA ARROSTITA CON SALSIA DI NOCI
house made pasta stuffed with roasted eggplant and peppers tossed in a walnut butter sauce

Carne

COSTOLETTA DI CERVO CON SUGO DI FICHI
roasted venison chop set in a celery root mash, topped with a dried fig sauce

Pesce

SALMERINO ALPINO CON LENTICCHE E TARTUFO
pan seared arctic char gently placed atop braised lentils, drizzled with truffle oil

Dolce

SPUMA DI MASCARPONE E LIMONE CON CIOCCOLATO
delicate mousse of mascarpone cheese enhanced with lemon and dressed with shaved chocolate

Five Course Menu - \$90 per person

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www.cucinaguelph.ca