

**La Cucina**

*presents*

**CAPODANNO 2008**

Late Seating – 9:00 pm

**Antipasto**

ZAMPONE CON LENTICCHIE E TARTUFO

*braised stuffed pork shank, sliced and set atop lentils, drizzled with truffle oil*

**Antipasto di Mare**

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 SALSA 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 CIPOLLINE E VIN SANTO

*pan seared arctic char with caramelized pearl onions and olives,  
touched with an ice wine sauce*

**Formaggio**

PECORINO E PERA

*imported pecorino cheese served with abate pear, peppered date bread, wild honey threads*

**Dolce**

SPUMA DI MASCARPONE E LIMONE CON CIOCCOLATO

*delicate mousse of mascarpone cheese enhanced with lemon and dressed with shaved chocolate*

**Seven Course Menu - \$125 per person**

**519.836.3031**

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[www.cucinaguelph.ca](http://www.cucinaguelph.ca)