

La Cucina Presents:
Capodanno Menu

Late Seating – 9:00 p.m. - Sunday December 31st, 2006

Spumanti

Prosecco con frutti di bosco

sparkling Italian wine with fruits of the woods

Antipasto

Torta di Cipolle con Peperoni in Guazzetto

sweet onion tart garnished with roasted red pepper drizzled with an anchovy, garlic and parsley dressing

Insalata

Finocchi con Arance e Melograno

shaved fresh fennel and blood orange salad drizzled with a pomegranate vinaigrette

Pasta

Agnolotti di Granchio e Aragosta

house made pasta stuffed with lobster and crab tossed in a tomato cream sauce

Carne

Faraona con Lenticchie

braised guinea fowl set atop lentils flavoured with pancetta

Pesce

Lavarelli in Brodo di Porri

pan seared fresh white fish gently placed in a lemon infused leek broth

Formaggio

Asiago e Piacere

imported Italian asiago and Monteforte piacere served with roasted chestnuts, dates and wild flower honey threads

Dolce

Spuma di Vin Santo con Salsa di Uva

delicate mousse of sweet wine enhanced with a baco noir sauce and fresh grapes

519.836.3031

25 Macdonell Street 2nd Floor

Guelph Ontario

www.cucina25.ca