

# “Capo d’Anno”

New Year’s Eve at La Cucina

*We warmly invite you to join us for a special Saturday night New Year’s event, where the delightful aromas and atmosphere of Italy await you. Enter our Janusian doors to a lavish seven course menu, and a night to remember. Come celebrate! Let yourself be transported to the midst of the exuberant crowds along the Tevere making the traditional New Years jump.*

A seven course dinner presented by:

**Chef Maurice & guest Chef Antonio Leo**

## **Prosecco con frutti di bosco**

Sparkling Italian wine with fruits of the woods

## **Antipasto- Sformato di Zucca**

Prosciutto and sage wrapped grilled tiger shrimp perched atop a squash flan

## **Pasta- Nido di Rondine Gratinato**

Chard and fresh ricotta nestled in a “robin’s nest” of sliced pasta

## **Carne- Quaglia Ripiena in Umido**

Exquisite quail filled with sausage and herbs

## **Pesce- Salmone Dell’ Artico**

Pan seared Arctic Char gently placed on a bed of “Good Luck”

## **Insalata di Pera L’invernale**

Warm pear salad with wintergreens, accented with gorgonzola and finished with a hint of lemon

## **Dolce - Settima Strega di Cioccolato**

The Seventh Witch of Chocolate

**Two Seatings available:** Early seating \$100, Second seating includes the jazz & classical accompaniment of Glen Soulis on violin and flute, and Ken Ramessar on guitar \$125.

***E poi portare a casa un’ pensiero da La Cucina***

(And then bring home with you a ‘little thought’ from La Cucina)

For Reservations Please Contact:

**519.836.3031**

25 Macdonnell Street 2nd Floor

Guelph Ontario

[www.cucina25.ca](http://www.cucina25.ca)