



## **Menu Option 1**

### **FIRST COURSE**

#### **Antipasti Caldi alla Rossini**

Baked Clams-Shrimp Oreganata-Stuffed Mushrooms

### **SECOND COURSE (Choice)**

#### **Rigatoni Filetto di Pomodoro**

Tubular pasta in a zesty pancetta and onion tomato sauce

#### **Ravioli alla Vodka**

Homemade ravioli with a classic creamy vodka sauce

#### **Insalata alla Cesare**

Traditional Caesar salad with Romaine lettuce topped with tangy anchovies, garlic, egg and cheese dressing

#### **Insalata di Casa**

Rossini's special house salad

### **ENTREE COURSE (Choice)**

- All entrees served with vegetable and potato -

#### **Combination Vitello alla Rossini & Pollo alla Francese (or Separate)**

Scallops of veal sautéed with a delicate wine and mushroom sauce accented with prosciutto and onion & chicken sautéed in wine, lemon and butter

#### **Salmone alla Griglia**

Succulent steaks of Atlantic salmon grilled perfectly to your taste

#### **Bistecca alla Toscana (Additional \$10.00 per person)**

New York shell steak marinated in wine and herbs then grilled to your choice in the traditional Tuscan style

### **FINAL COURSE**

#### **Coffee and Dessert**

Coffee-Tea-Espresso and Cake

Price per person \$80.00

Beverages charge according to consumption

Tax (8.875%) and gratuity (18%) additional

Name: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Company Name: \_\_\_\_\_

Time of Event: \_\_\_\_\_

Telephone: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Email: \_\_\_\_\_

Please email completed form to [rossinisrestaurant@yahoo.com](mailto:rossinisrestaurant@yahoo.com)