

Conshy Girls' Experience with Chef Simone

An Authentic Italian Experience ... Five Course Meal
available for parties up to 20 people

Antipasti

served upon arrival

(pick two)

Crostini di Trota Affumicata

Smoked Trout Crostini with caramelized onions, pine nuts, raisins, aromatic Italian panko

Crostini di Salmone Affumicato e Caprine al Limone

Smoked Salmon Crostini with lemon whipped goat cheese

Crostini di Melanzane e Prosciutto

Grilled Eggplant Crostini with whipped goat cheese, prosciutto

Crostini di Pomodori Secchi e Pecorino

Sundried Tomato Crostini with pecorino cheese, balsamic glaze

Crostini di Bruschetta e Stracciatella

Tomato Bruschetta Crostini with stracciatella

Crostini di Polenta e Funghi

Grilled Polenta Crostini with mushrooms

Crostini di Polenta e ragu di cinghiale

Grilled Polenta with wild boar ragu

Cocktail di Gamberi

Shrimp Cocktail with cocktail sauce

Antipasti

served upon seating

(pick one)

Fonduta di Parmigiano Funghi e Uovo Fritto

Parmigiano Fondue with mushrooms, breaded fried egg

Polpette Rifatte

Beef Meatball with red sauce, stracciatella

Spiedino di Gamberi

Shrimp Skewers with sautéed zucchini, yogurt mint sauce

Souffle *choice of*

di Funghi mushroom

di Cavolfiore cauliflower

di zucchini zucchini

di zucca pumpkin

di Patate potato

Carpaccio di Manzo Salato

Cured Beef Carpaccio with lemon, capers, salsa, shaved parmigiano

Tartare di Salmone

Salmon Tartare with avocado crema

Insalata Fredda di Gamberi e Calamari

Seafood Salad with shrimp, calamari, avocado, tomato

Pepata di Cozze

Mussels in a black pepper, parsley, lemon, white wine sauce

Polpette di Granchio

Crab Cake with lemon caper sauce

Tartare di Pomodori e Burrata

Tomato and Burrata Tartare

Primo

(pick one)

Ravioli di Ricotta e Ragu di Cinghiale

Ricotta Ravioli with wild boar ragu

Tagliatelle ai Quattro Formaggi

Homemade Egg Tagliatelle with four cheese sauce

Fettuccine Cacio Burro e Pepe

Homemade Egg Fettuccine with "Tuesday sauce" butter, romano cheese, black pepper

Ravioli di Ricotta e Carciofi

Ricotta Artichoke Ravioli with parmigiano fondue

Fettuccine Aglio Olio Pepperoncino e Cozze

Fettuccine with mussels, garlic, red pepper flakes, aromatic panko

Ravioli Ricotta e Limone con Ragu di Mare

Lemon Ricotta Ravioli with a salmon, shrimp, scallop ragu

Ravioli Quattro Formaggi coi Funghi

Four Cheese Ravioli with mushroom sauce

Ravioli ai Funghi e Ragu di Daino

Mushroom Ravioli with venison ragu

Gnudi or Crespelle

naked ravioli or crepes

Ricotta e Spinaci *spinach*

Quattro Formaggi *four cheese*

Ricotta e Funghi *mushroom*

Risotti

ai Funghi *mushroom*

alla Parmigiana *parmesan sauce*

agli Asparagi *asparagus*

allo Safferano *saffron*

di Mare *fish*

Secondo

(pick one)

Cappesante Cavolfiore e Asparagi

Pan Seared Scallops with a cauliflower rosemary puree, baked asparagus, arugula tomato salad

Salmone alla Mediterranea

Salmon with roasted potatoes, tomato, olives, capers, thyme, arugula salad)

Tagliata di Manzo al Pepe Verde

Grilled Ribeye with green peppercorn worcestershire sauce, mashed potatoes, thyme, spring mix tomato salad

Polpo Croccante

Grilled Octopus with rosemary potato puree, fennel orange salad

Parmigiana di Melanzane

Baked Eggplant with red sauce, burrata, parmigiano

Rosticciana

Tuscan Baked Pork Ribs with roasted potatoes, sautéed spinach, endive tomato salad)

Braciola d'Agnello

Lamb Chops with artichoke puree, greek salad

Filetto

Filet with sautéed mushroom sauce, grilled eggplant, zucchini salad

Dolce

(pick one)

Crème Brule'

Crepes Mascarpone e Nutella

Mascarpone Crepes with nutella filling

Mousse di Mascarpone

Salted Caramel Mousse with ladyfinger cookies

Tiramisu

Mousse di Yogurt al Lime

Lime Yogurt Mousse with ladyfinger cookies, wild berries compote

Panna Cotta