


A RENAISSANCE ITALIAN SUPPER


presented by the

Madrone Culinary Guild

First Course




stracciatella
focaccia
frutta
marinati
saltimbocca
fazzoletti della Nonna




egg drop soup
herb garlic bread
grapes & spiced plums
marinated vegetables
veal wrapped in ham
cheese and bean pastrys

Second Course




Insalata verde
albaccio al Forno
pasta al limone
sfogi in saor

fruit juices ~ mint tea ~ wine




green salad
lamb with onion sauce
shrimp ~ lemon pasta
sole fillets, marinated, w/nuts, raisins

Third Course



malmona
frutta
savoy's
amaretti
granitas



orange rice pudding
melon slices
anise cookies
almond cookies
fresh raspberry ice