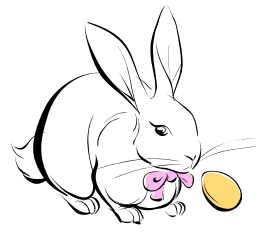


CA' DEL SOLE

EASTER SUNDAY



ANTIPASTI

choice of:

BURRATA E PROSCIUTTO

creamy mozzarella, parma prosciutto, frisee lettuce, crispy pumpkin, extra virgin olive oil

CAPELANTE GRIGLIATE CON BIETOLE IN PADELLA E PEPERONCINO DOLCE

jumbo sea scallops, sautéed swiss chard, sweet chili peppers

INSALATA DI POLIPO ALLA GRIGLIA

spanish octopus, arugula, cherry tomatoes

MELANZANE ALLA PARMIGIANA

eggplant, tomato sauce, parmesan cheese, basil, mozzarella cheese

CRUDO DI PESCE

hamachi sashimi, italian soy sauce, red onions, olive oil

INSALATA D'ARAGOSTA

maine lobster, romaine lettuce, roasted garlic aioli

INSALATA DI CRESCIONE

watercress salad with roasted pine nuts, hearts of palm, shaved parmesan, and avocado tossed in a lemon & balsamic vinaigrette

FLAN DI ASPARAGI

asparagus flan, parmesan cheese fondue, poach egg

SECONDI PIATTI

choice of:

SPAGHETTI ALL'ARAGOSTA E GAMBERI DI SCOGLIO

spaghetti, shrimp, lobster, cherry tomatoes, white wine, light spicy tomato sauce

PAPPARDELLE AGNELLO E PISTACCHI

wide ribbon pasta with lamb ragout, thyme, crushed pistachios

LASAGNA DI CARNE

homemade lasagna with beef ragout, béchamel, parmesan cheese

COSCIOTTO D'AGNELLO AL FORNO

roasted colorado lamb shank

PETTO DI POLLO ALLA VALDOSTANA

pan sautéed chicken breast, ham, mozzarella cheese, asparagus tips

FILETTO DI BRANZINO AI CARCIOFI

pan sautéed mediterranean sea bass filet, white wine, sautéed artichokes

POACHED EGGS CON COSTOLETTA DI MANZO BRASATA

two eggs, braised short ribs, creamy hollandaise sauce

POACHED EGGS CON GRANCHIO

two eggs, crab cakes, béarnaise sauce

FRITTATA ALL'ARAGOSTA E TALEGGIO

three organic eggs, diced lobster meat, taleggio cheese

DESSERTS

choice of:

PANNA COTTA

vanilla custard, berries sauce

CHOCOLATE CAKE BRÛLÉE

chocolate cake *brûlée* served with strawberry sauce

ZUPPA DI CIOCCOLATO BIANCO

vanilla gelato in a pistachio crust served with greek yogurt and white chocolate cream

\$49.00 per person

