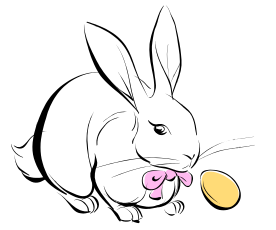


CA' DEL SOLE

EASTER SUNDAY



ANTIPASTI

choice of:

ZUPPA DI ASPARAGI

Fresh asparagus soup, extra virgin olive oil

BURRATA E PROSCIUTTO

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

SALMONE AFFUMICATO CON COMPOSTA DI FRUTTI DI BOSCO

house smoked scottish salmon, berry compote, pan brioche

MELANZANE ALLA PARMIGIANA

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

CRUDO DI PESCE

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

CARPACCIO CIPRIANI

beef carpaccio, shaved parmesan cheese, arugula, mustard aioli dressing

INSALATA DI CRESCIONE

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

FRENCH TOAST

with maple syrup and whipped cream

SECONDI PIATTI

choice of:

SPAGHETTI ALL'ARAGOSTA E GAMBERI DI SCOGLIO

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

PAPPARDELLE AGNELLO E PISTACCHIO

Pappardelle, lamb ragout, parmesan cheese, pistaccio

LASAGNA DI CARNE

homemade lasagna with beef ragout, béchamel, parmesan cheese

ZUPPA DI PESCE

traditional cioppino, salmon, clams, mussels, sea scallops, shrimp, white wine, garlic, light spicy tomato sauce

COSCIOTTO D'AGNELLO AL FORNO

roasted colorado lamb shank

PETTO DI POLLO ALL'AGRODOLCE

marinated sweet & sour chicken breast

FILETTO DI BRANZINO AI CARCIOFI

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

PETTO D'ANATRA AL CAFFE ESPRESSO E MIELE

Muscovy duck breast, sautéed spinach, honey, espresso coffee sauce

POACHED EGGS CON COSTOLETTA DI MANZO BRASATA

two eggs, braised short ribs, creamy hollandaise sauce

OMELETTE 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 pistachios crust served with greek yogurt and white chocolate cream

\$55.00 per person

