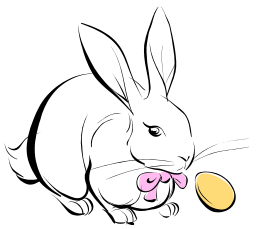


CA' DEL SOLE

EASTER SUNDAY



ANTIPASTI

choice of:

VELLUTATA DI CAVOLFIORI

vegan cream of cauliflower, erba cipollina, toasted almond

BURRATA E PROSCIUTTO

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

TARTAR DI TONNO

ahi tuna tartar, italian soy sauce, shallots, capers, avocado mousse, candit lemon

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, fresh wild berries, whipped cream

SECONDI PIATTI

choice of:

SPAGHETTI ALL'ARAGOSTA E GAMBERI DI SCOGLIO

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

PAPPARDELLE D'AGNELLO E PISTACCHIO

Pappardelle, lamb ragout, parmesan cheese, pistachio

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

COSTOLETTE D'AGNELLO

grilled Colorado lamb chop, thyme mustard sauce

GIOVANE GALLINELLA AVVOLTA CON PROSCIUTTO DI PARMA

prosciutto wrapped Cornish game hen, braised cannellini beans

FILETTO DI BRANZINO AI CARCIOFI

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

ASPARAGI, UOVA IN CAMICIA E TARTUFO

asparagus, poached eggs, brown butter, shaved parmesan and black truffle

AVOCADO TOAST CON SALMONE AFFUMICATO

avocado toast, smoked salmon, chives, fried capers, fried eggs

FRITTATA ALL'ARAGOSTA E TALEGGIO

three organic eggs omelette stile, diced lobster meat, taleggio cheese

DESSERTS

choice of:

PANNA COTTA

vanilla custard, berries sauce

ZUPPA DI CIOCCOLATO BIANCO

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

TIRAMISU'

ladyfinger cookies soaked in espresso coffee, mascarpone cheese

\$59.00per person (Kids 10 years old or younger \$29.50)

