

Simple Sunday Italian Dinners at Estate House

February 7, 2010

Course 1

Carpaccio di Bresaola

Cured air dried beef, crispy capers and parmigiano

~

Pasta Fagioli

Hearty cannellini bean and pasta soup

Course 2

Bistecca alla Pizzaiola

Flat iron steak, San Marzano tomato, mushrooms, basil

~

Pollo alla Piccata

Chicken scallopine, lemon, capers

~

Ravioli di vitello

Braised veal cheek ravioli, porcini crema

Course 3

Cannoli House made cannoli shells, sweet ricotta filling

~

Biscotti al cioccolato

Twice cooked pistachio cookies dipped in chocolate