

Facci

"SAPORI D'AUTUNNO" MENU

A menu of fall favorites with an Italian twist

"Seasonal" "Festive" "Delizioso"

Antipasti

CHEESE TORTE

Layers of Brie', Gorgonzola & Mascarpone cheese topped with walnuts and cranberries, served with assorted crackers

TARTELLETTE DEL CONTADINO

Mini shepherd pies

TACCHINO TONNATO

*A spin on the classic vitello tonnato -
Rolls of turkey breast w/ tuna Piccata spread*

POLENTA MEDALLIONS

Slices of cornmeal topped with cheese fondue and hot sausage crumble

ASSAGGI di CROSTINI

Spread with gourmet assortment of fruit compote, relishes, and jams

BALSAMIC GLAZED CIPOLLINI

Sweet and sour pearl onions

Entrées

RAVIOLI di ZUCCA

Ravioli with crushed Amaretto cookies & butternut squash filling in a delicate butter and fresh sage sauce

MAC & CHEESE CARBONARA

An American classic with a traditional Italian sauce

PAPPARDELLE al SUGO DI NOCI

Homemade egg noodles, Baby Bella mushrooms, and pancetta smothered in a creamy walnut sauce

MINISTRA di FARRO & CAVOLFIORE

Soup with 'gusto': spicy cauliflower, escarole and kale greens, w/ creamed garlic chickpeas

SAFFRON RISOTTO AUTUNNALE

Imported Italian porcini mushrooms & shaved radicchio, in a velvety Taleggio cheese & pumpkin sauce - drizzling of white truffle olive oil

Secondi

CAPPONE AL FORNO

Roasted capon served on a bed of savory butternut squash seasoned w/ Tuscan herbs and EVOO, side of chestnut & sausages stuffing

CAVOLO RIPIENO

Italian version of the stuffed cabbage rolls with ground turkey filling

PESCE SPADA in CROSTA di SEMI di ZUCCA

Toasted pumpkin seeds, panko and seasoning crusted swordfish served with roasted Brussel sprouts

INVOLTINI DI ASPARAGI

Asparagus lightly broiled with Italian dressing, wrapped in ham and Munster cheese, and drizzled w/ béchamel sauce

Included sides

ROOTS SALAD

A mix of sliced beets, parsnips, celery root tossed in coleslaw dressing

"MASHED" BAR

Mash potatoes, carrots, and Sweet potatoes served like ice cream with toppings and savory herbs sprinkles

Desserts

PEAR TART

Almond cream topped with pear halves, on a short pastry base

BAKED APPLE CRANBERRY BREAD PUDDING

Chunks of Pandoro, apples and cranberries, baked in a rich custard and covered with sweet crumbs and walnuts

MINI HAZELNUT GANACHE

Layers of ganache and hazelnut sponge cake served with a hint of rum, decorated with crushed hazelnuts and powdered sugar

TIRAMISU' MILANO

Layers of Panettone, mascarpone cream with a heart of zabaglione, topped with candied orange and coffee pralines

CHOCOLATE RASPBERRY FONDANT

Alternating layers of chocolate sponge cake, raspberry marmalade and chocolate ganache cream, rimmed with chocolate flakes