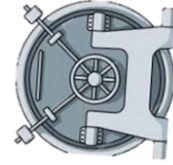




Vaulted Cuisine



Italian Menu

Appetizers

Gorgonzola, Fig and Pancetta Pizza ~ Topped with Arugula and Balsamic Vinaigrette

Caprese Salad ~ Named after the island of Capri, its origin being an homage to the Italian flag

Calabrese Fried Eggplant ~ Garlic, Basil, and Parmigiano-Reggiano cheese, Amore! Served with marinara sauce

Minestrone Soup ~ This delicious tomato-y broth is chock-full of vegetables and beans

Entrees

Grilled Salmon with Preserved Lemons and Green Olives ~ Salmon gets a lively boost from the Preserved Lemons and Olives has a very elegant feel and flavor

Bucatini Cacio e Pepe (Roman Sheep Herder's Pasta) ~ Cacio e pepe literally translates to "cheese and pepper," and while those are the prominent flavors here, this dish is SO much more. And what makes it so perfect? Its simplicity

Gnocchi with Vodka Sauce and Meatballs ~ Pillowy, but hearty. Firm, yet soft. Rich, but light, Gnocchi is full of contradictions, pair it with vodka sauce and it is the ultimate comfort food

Cheese Ravioli with Pesto Sauce ~ ricotta cheese-filled ravioli with the classic basil, pine-nut, garlic, parmesan sauce

Ossobuco ~ Braised Veal Shanks served with Risotto Milanese

Desserts

Pear and Mascarpone Tart with Almond Shortbread Crust

Individual Tiramisu Cups

Italian Lemon Ricotta Cake

