



BEATRICE RISTORANTE

FIRST COURSE

Mozzarella Caprese, heirloom tomatoes,
Moroccan olives, country bread

or

Little gem Caesar salad, croutons lemon
caper dressing, Parmigiano

SECOND COURSE

Cavatelli, tomatoes, basil

MAIN COURSE

Grilled Mediterranean Sea bass,
sautéed greens, lemon

or

Veal Scaloppine, wild mushroom Marsala sauce

DESSERT

Tiramisu

WINE

Fattoria Montecchio Pietracupa (Super Tuscan)

or

Enkidu E Chardonnay Sonoma