

POOR ITALIAN

AUTUMN HARVEST RAVIOLI EVENT

- 2019 -

MENU

Mushroom and Mascarpone Ravioli - 24

Pasta Pockets Filled with Wild Mushrooms and Rich Mascarpone Cheese, Served with Lightly Spiced Sausage and Tomato Ragu

Autumn Harvest Ravioli - 25

Fresh Ravioli Pockets Filled with Braised AAA Beef Short Rib in a Medley of Mixed Wild Mushrooms with Fresh Herbs and a Touch of Demi-Glace

Agnolotti with Fresh Squash - 20

Harvest Squash Agnolotti and Garden-Fresh Basil Pesto with Crushed Pine Nuts

Seafood Cannelloni - 24

Fresh Pasta Stuffed with Crab, Shrimp and Lobster - Combined with Fresh Herbs and Served in Light Tomato Sauce - Topped with Melted Mozzarella Cheese

Lobster and Crab Agnolotti - 28

Dungeness Crab Combined with Atlantic Lobster, Served in Butter and White Wine Reduction with Grape Tomato Confit

Ricotta and Spinach Ravioli - 20

Traditional Recipe with Ricotta Cheese and Spinach in Rich Tomato and Cream Rosé Sauce

Prosciutto Ravioli - 20

Satisfying Prosciutto and Brie Ravioli
Served with Decadent Three Cheese Sauce

Artichoke and Mushroom Cannelloni - 22

A Delicious Combination of Artichokes and Wild Mixed Mushrooms in Fresh Pasta with Light Tomato Sauce – Topped with Melted Mozzarella Cheese