

*il Mondo Vecchio*  
RISTORANTE ITALIANO

*Prix Fixe - 5 course*

*Bruschetta*

Marinated tomato and zucchini salad with imported supersata

*Primi Piatti - Appetizers - please choose one*

*Mozzarella di Buffalo  
con Pomodori*

Fresh buffalo mozzarella with sliced tomato, roasted peppers and prosciutto di Parma, topped with basil and Tuscan olive oil

*Zuppa d'Otolana*

Cannellini beans with pasta, prosciutto, fresh oregano and a touch of plum tomato

*Portobello all Milanese*

Wild mushrooms breaded with parmigiano, lightly sautéed with shallots, garlic and chopped tomatoes, in a reduced mushroom broth

*Saffron Scallops*

Seared Sea Scallops with a saffron cream sauce, shitake mushrooms and asparagus

*Scampi Toscana*

Shrimp sautéed with saffron, cannellini beans, fresh herb and prosciutto with a touch of tomato and basil

*Ravioli Porcini*

Porcini mushroom ravioli in a white truffle cream sauce

*Rigatoni con Vodka*

Tortellini in a light chicken broth with julienne vegetables and black truffles

*Insalata - Salad*

Mixed baby lettuce with olive oil, balsamic vinaigrette dressing and shaved reggiano parmigiano

*Piatti Di Mezzo - Main Courses - please choose one*

*Salmon alla Noche*

Pan roasted salmon, crusted with pignoli nuts in white wine shallot sauce and chopped fresh tomatoes

*Dentice all Fiduciaa*

Red snapper sautéed with fresh rosemary and garlic, garnished with wild mushrooms and asparagus

*Gamberi all Acetosella*

Shrimp sautéed with shallots, imported prosciutto, lemon and fresh basil, served over sautéed spinach

*Tilapia Milaneza*

St. Peter's Fish sautéed with capers and artichoke hearts in white wine sauce and fresh tomato

*Pollo alla Toscana*

Tender pieces of chicken crusted with parmigiano cheese lightly sautéed. Topped with asparagus, sliced tomato, prosciutto in a brandy garlic sauce

*Pollo Scarpiello*

Tender pieces of chicken sautéed with white wine, garlic and sausage

*Lamb Ossobucco*

Braised shank with natural sauce over saffron risotto

*Lamb Toscana*

Three center cut lamb chops tenderized, crusted with parmigiano cheese lightly sautéed. Topped with asparagus, sliced tomato, prosciutto in a brandy garlic sauce

*Costoletta alla Capricciosao*

Boneless veal chop pounded very thin, breaded with parmigiano and bread crumbs, lightly sautéed, topped with arugola, tomato and parmigiano shavings

*Vitello all Patrizia*

Scallopine of veal topped with prosciutto, eggplant, Fontina and sliced tomato in a sage-infused wine sauce

*Pork di Medici*

Medallions of pork in white wine sauce with cherry peppers, wild mushrooms and capers with a touch of fresh tomato

*Dolce - Dessert*

Assorted dessert