

Valeria

Ristorante Italiano

CULINARIA BOERNE DINNER MENU

FIRST COURSE

EGGS SARDINIA (GF)

Boiled Eggs, Marie Rose Sauce, Sicilian Capers, Finely Diced Red Onions, Italian Anchovies

SECOND COURSE

CALAMARETTI PASTA CON SALSICCIA

Organic Calamaretti (Short Tube) Pasta, Kuhn Farm's Heritage Pork Italian Sausage, Marinara Sauce, Sautéed Sweet and Sour Red Pepper and Onion, Goat Cheese, Torn Basil and Mint Leaves, Parmigiano

DESSERT

EGG CUSTARD (GF)

Creamy Egg Custard and Strawberry Garnish

\$35 PER GUEST



Consumer Warning - Please be advised that the consumption of raw or under cooked foods can present a health risk. GMO free, organic when possible.

Proprietor/Chef - Keith Kuhn