

# *Valeria*

*Ristorante Italiano*

## CULINARIA VALERIA LUNCH MENU

### FIRST COURSE

#### **UOVA DI SARDEGNA (GF)**

*Gently Boiled Eggs (Halved), Marie Rose Sauce, Sicilian Capers, Diced Red Onions, Italian Anchovies*

### SECOND COURSE

#### **QUAIL BREAST SALTIMBOCCA**

*Prosciutto di Parma, Fresh Sage, White Wine Pan Sauce, Pomme Puree, Asparagus Tips*

### DESSERT

#### **VANILLA BEAN CREME BRULEE**

**\$15 PER GUEST- AVAILABLE 11 AM TO 3 PM DAILY**



*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*