

# *Valeria*

*Ristorante Italiano*

## CULINARIA BOERNE LUNCH 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*

**\$15 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*