

CULINARIA DINNER



\$55 per person

\$30 wine pairing to be determined

FIRST COURSE

Parmesan Fritters

garlic aioli

SECOND COURSE

Caesar Salad

Parmigiano Reggiano, sourdough croutons, creamy
garlic dressing

or

Focaccia Bruschetta

goat cheese mousse, red and yellow heirloom
tomatoes, basil

or

Arugula Salad

shaved Grana Padano, toasted pine nuts, white
balsamic vinaigrette

THIRD COURSE

Grilled Rainbow Trout

lemon, dill, beurre blanc

or

Buckhead Tenderloin Ragù

maderia, roasted red pepper puree, pecorino, house
made mafalde pasta

or

Ricotta Stuffed Chicken

roasted vegetable orzo pasta, citrus butter

DESSERT

Pistachio Gelato

house made shortbread cookie

or

Lemoncello Curd

streusel, blueberries