

BUCKWHEAT SKI CLASSIC

MENU 2016:

Soup & Appetizers:

*Homemade Creamy Tomato Bisque (Veg. & GF)

*Ribolitta Soup (Veg)

An authentic hearty Tuscan Soup made with homemade bread, navy beans & vegetables.

*Cheesy Herbed Breadsticks

*Mini Sicilian Arancini di Riso (Veg)

Homemade creamy parmesan & mushroom risotto rolled into 1oz balls & been fried in house-made cheesy herbed breadcrumbs, served with Marinara.

*Antipasto Platter (GF)

Includes:

Caribou Salami Slices ~ Mediterranean Mixed Olives ~ mini Roasted Sweet Peppers served whole ~ House-Made Assorted Pickled Vegetables ~ Celingini Mozzarella Balls Marinated w/ Basil, Herbs & Artichoke Hearts

*Italian Spring Salad (Veg. & GF)

Mixed Spring Greens w/ Toasted Walnuts, Dried Cranberries & House-Made Vinaigrette

Main Dishes:

*Traditional Meat Lasagna

Spicy Italian Sausage & Seasoned Ground Beef w/ Fresh Lasagna Noodles Ricotta, Parmesan, Mozzarella & Homemade Marinara

*Grilled Vegetable Lasagna (Veg & GF)

Vegetarian Lasagna w/ Zucchini, Spinach & Mushrooms & House-made Salsa di Besciamella

Desserts:

*Homemade Canoli's

Crispy, Flaky House-Made Shells w/ authentic Fresh Ricotta Filling & sprinkled w/ Chocolate Chips

*Panna Cotta (GF)

Creamy & Delicate from-scratch Vanilla Panna Cotta

*Italian Wedding Cookies

Lil Crinkly Cookies tossed w/ Confection Sugar