Italian Regional
Tuesday, October 23, 2018
Emilia–Romagna, Marche & Umbria

First Course $4.00
Pasta Fagioli Soup
Garden vegetables with pasta in vegetable broth
Antipasti Platter
Selection of cured meats with cheese and olives
Panzanella Salad
Bread salad with tomatoes, onions, basil and olive oil

Entrees $8.00
Spaghetti Carbonara
Spaghetti tossed with a creamy sauce with pancetta and eggs
Baked Ziti Pasta
Ziti pasta tossed with Italian sausage red sauce
Chicken Breast
Sautéed chicken breast topped with fennel, onion and capers, served with creamy leek risotto
Veal Cutlets Alla Fontina
Veal cutlets sautéed and topped with fontina cheese, served with rosemary potatoes

Dessert $4.00
Torta Barozzi–Black Cake

Beverages

Teas
Tea Box Brought to Table for Customer Selection
Tazo™ Hot Herbal Teas $2
Camellia™ Hot Tea or Unsweetened Iced Tea $1

Espresso Drinks
Single Shot $2
Double Shot $3
Café Latte, Café Mocha or Cappuccino $4

Soft Drinks $1
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist
Mountain Dew, Diet Dew Lemonade

Make your reservations at prairie@clcillinois.edu