Italian Regional

Tuesday, November 6, 2018

Veneto, Fruili, Lombardy, Trentino

First Course  $4.00

Barley Radicchio Soup
Vegetables with barley, radicchio, tomatoes
in a vegetable broth

Prosciutto Fried Dates
Cured meat wrapped around fresh dates with greens

Entrees  $8.00

Pork Culet
Pan-seared pork culet served with sweet and sour cabbage
and polenta

Osso Bucco Milanese
Veal shank braised with vegetables and served with polenta

Rosemary Lemon Chicken
Roasted chicken with herb, served with fried polenta
and braised leeks

Vento Shrimp
Sautéed shrimp with vegetables and polenta

Dessert  $4.00
Fruit fritters with powdered sugar and vanilla ice cream

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