



2019 ICT  
L'OPERA PRIX FIXE THEATRE MENU

FIRST COURSE (SELECT ONE)

**MINISTRONE** VE V GF

Seasonal Vegetables, Herbs (vegetable broth)

**DEGLI INNAMORATI** VE V GF UPON REQ.

Baby Greens, Feta, Strawberries, Toasted Almonds, Balsamic Dressing

**MESSALINA** GF UPON REQ.

Romaine, Shaved Parmigiano, Anchovy Filet, Garlic Crostini, Homemade Caesar Dressing  
(dressing contains raw egg)

SECOND COURSE (SELECT ONE)

**CAPPELLACCI DI ZUCCA** VE

Homemade Ravioli Stuffed with Butternut Squash, Ricotta; Spicy Marinara, Brown Butter Sage Sauce,  
Shaved Parmigiano  
(contains small traces of pine nuts & walnuts)

**POLLO MARSALA** GF UPON REQ.

Grilled Chicken Breast, Wild Mushrooms, Marsala, Demi Glace Sauce;  
Brussels Sprouts, Patate al Parmigiano

**SALMONE DORATO** GF

Sustainably Raised Salmon, Shaved Apple, Fennel, Watercress, Cider Mustard Sauce;  
Fingerling Potatoes, Leeks, Smoked Pancetta (Italian bacon)

THIRD COURSE (SELECT ONE)

**FRAGOLE AL CIOCCOLATO** V GF

Chocolate Covered Strawberries

**SACCHETTO DI CIOCCOLATA** GF

Callebaut Belgian Chocolate Sphere, Chilled Zabaione & Fresh Fruit

**PANNA COTTA** GF

Italian Milk Custard, Frangelico; Fresh Fruit & Light Berry Sauce