



Menu

APPETIZERS

SEAFOOD SALAD: SHRIMP, CALAMARI, SCUNGELLI, OCTOPUS, AND MUSSELS WITH LEMON AND EXTRA-VIRGIN OLIVE OIL

FIRST COURSE

TUSCAN GARDEN SALAD: ROMAINE LETTUCE, BIBB LETTUCE, RADICCHIO, TOMATOES, AND RADISHES WITH BALSAMIC VINAIGRETTE

SECOND COURSE

CHOICE OF:

SALMON: BROILED AND SEASONED WITH BREAD CRUMBS, GARLIC, LEMON, AND BUTTER

- OR -

BARB RACK OF LAMB: THREE DOUBLE CUTS OF RACK OF LAMB COATED IN AN AROMATIC BLEND OF FRESH HERBS AND SPICES

SERVED WITH: BOUQUET OF FRESH SEASONAL VEGETABLES AND GOLDEN FRIED POTATO CROQUETTE

DESSERT

WEDDING CAKE

CHOCOLATE COVERED STRAWBERRIES