VC Friday Favorites

Italian Classics

Appetizer

(choose 1)

Tuscan Bruschetta

Vine-ripened tomatoes combined with Asiago cheese, fresh basil, red onion, garlic, and extra virgin olive oil; served with fresh toasted garlic-brushed crostini.

Pea and Pancetta Arancini

Creamy risotto infused with crispy pancetta ham, peas, and parmesan cheese then rolled, breaded, and fried golden brown; served with marinara sauce.

Soup

Tuscan Sausage and Kale

Lightly spiced Italian sausage simmered with fresh kale, potatoes, and tender white beans in a rich chicken broth enhanced with fresh herbs, white wine, and garlic.

Salad

Antipasto

Crisp romaine hearts tossed in red wine vinaigrette with Genoa salami, Capicola ham, sun-dried tomatoes, artichoke hearts, black and green olives, pepperoncini, and provolone cheese.

Entrees

(choose 1)

Veal Osso Bucco

(choose 2 sides)

Seared and slow cooked veal shanks braised in port wine with aromatic vegetable and herbs, then finished with a rich demiglace.

Seafood Risotto

(choose 1 side)

Tender shrimp, succulent bay scallops, and lump crab meat combined with creamy risotto, roasted peppers, zucchini, and sweet corn; finished with lemon-herb-parmesan breadcrumbs.

Pasta Primavera

(choose 1 side)

House made fettuccine tossed in a light lemon and garlic cream sauce with asparagus, artichoke hearts, spinach, roasted red peppers, red onions, and zucchini; finished with lemon-herb-parmesan breadcrumbs.

Sides

Sun-Dried Tomato and Asparagus Risotto
Italian Roasted Vegetables
Creamy Parmesan Polenta
Beans and Greens

Dessert

Prepared by our professional pastry chefs and students.