

C.A.R.P.A.C.C.I.O

Bal Harbour Shops

Salad

Mozzarella Inglese

Mozzarella and sliced tomato topped with smoked salmon

Appetizer

Choice of

Il Carpaccio Filet Mignon

Il Carpaccio Salmon

Il Carpaccio Swordfish

Il Carpaccio Tuna

All served with arugola and Parmesan cheese

Main Course

Choice of

Amalfi Salad

Shrimp, mussels, clams and calamari in lemon dressing over mixed greens

Focaccia Primavera

Broccoli, zucchini, spinach, mozzarella and tomato sauce

Chicken Caesar Salad

Desserts

Tiramisu

Coffee and Soft drinks

C.A.R.P.A.C.C.I.O

Bal Harbour Shops

Salads

Caesar Salad

Or

Mista Salad

Chopped radicchio, arugola, endives and mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.

Main Course

Choice of

Pennette Harry's Bar

Penne pasta, garlic, oil, fresh spinach, sprinkled parmigiano cheese, a touch of tomato sauce, sundried tomatoes and pinenuts

Tilapia Franchese

Tilapia lightly breaded sautéed in a lemon butter sauce

Tagliata Di Pollo

Sliced butterflied breast of chicken on the grill, served on a bed of arugola, radicchio and endives topped with diced fresh tomato, olive oil, lemon juice and balsamic vinegar

Dessert

Tiramisu

Coffee and Soft Drinks

C.A.R.P.A.C.C.I.O

Bal Harbour Shops

Salads

Tre colori salad

Or

Caesar Salad

Appetizer

Linguine Vongole

Flat thin pasta, fresh clams in tomato sauce or white clam sauce

Capellini Primavera

Angel hair pasta with fresh vegetables and fresh tomato

Main Course

Choice of

Tonno Ammiraglio

Grilled fresh tuna, in a asparagus and mushroom sauce, lemon and butter

Pollo Milanese

Flattened breast of chicken lightly breaded and sautéed topped with fresh diced tomatoes, arugola, lemon, radicchio, lemon juice, balsamic vinegar and extra virgin olive oil

Scallopini Saltimbocca

Veal medallions rolled with sage and prosciutto in white wine sauce

Lombata Portobello

Flattened veal chop sautéed in marsala wine topped with sliced Portobello mushrooms

Desserts

Sorbet or Profiterols

Coffee and Soft Drinks

C.A.R.P.A.C.C.I.O

Bal Harbour Shops

Salads

Caesar Salad

Or

Mista Salad

Chopped radicchio, arugola, endives and mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.

Appetizer

Penne Mangiami Mangiami

Penne pasta with arugola and peas in a tomato sauce and onions

Capellini Tomato

Main Course

Choice of

Grilled Salmon

Served with vegetables and potatoes

Pollo Francese

Breast of chicken lightly breaded, sautéed in a lemon butter sauce

Lombata Passana

Flattened veal chop with artichokes and roasted potatoes

Linguine Nettuno

Flat thin pasta served in an array of fresh seafood, fish and tomato

Desserts

Tiramisu or Sorbet or Profiterols

Coffee and Soft Drinks

C.A.R.P.A.C.C.I.O

Bal Harbour Shops

Salads

Caesar Salad

Or

Mista Salad

Chopped radicchio, arugola, endives and mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.

Appetizer

Rigatoni del Divino

Tube shaped pasta, tomato and aged ricotta cheese sprinkles

Main Course

Choice of

Pollo Farcito

Breast of chicken stuffed with fresh spinach and mozzarella cheese, gratinee with a touch of cream

Dentice Pescatore

Fillet of fresh red snapper, topped with thin slices of potatoes, onions and a touch of tomato and shrimp

Scaloppini Montecarlo

Veal scaloppini sautéed in a cream sauce, shiitaki mushrooms, topped with a touch of champagne

Desserts

Tiramisu

Or

Profiterols

Coffee and Soft Drinks

C.A.R.P.A.C.C.I.O

Bal Harbour Shops

Salads

Caesar Salad

Or

Mista Salad

Chopped radicchio, arugola, endives and mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.

Main Course

Choice of

Pollo Piccata

Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white wine

Scaloppini Portobello

Veal scaloppini sautéed with a touch of marsala wine, topped with sliced Portobello mushrooms

Tortellini Aurora

Rounded pasta filled with veal served with pink cream sauce

Salmone a Letto

Fresh salmon pan sautéed with olive oil and garlic, served on a bed of spinach with roasted potatoes

Desserts

Tiramisu

Or

Profiterols

Coffee and Soft Drinks