

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Fried Calamari
Marinara | Lemon | Parsley

Wedding Soup
Sausage | Vegetables

Margarita Pizza
Tomato sauce | Mozzarella | Basil

Roasted Red Pepper Crostini
Extra virgin olive oil | Mixed Italian spices

INTERMEZZO

Lemon [*V, GF]

ENTREES (CHOICE OF)

Chicken Piccata
House pasta | Capers | Lemon | Roasted mushrooms

Eggplant Parmesan
House pasta | Mozzarella | Tomato sauce

Lamb
Mint gremolata | Dijon carrots | Mashed potatoes

Flounder Oreganata
Broccoli rabe | Oregano | Parsley | Fried polenta

DESSERTS (CHOICE OF)

Zeopolis
Cannoli cream | Powdered sugar | Hot fudge

Cheesecake
Honey | Pizzle | Grape compote

Tiramisu
Mascarpone | Cocoa | Lady fingers | Almond biscotti

Watermelon basil Granita Di Cocomero
Watermelon | Lemon | Mint | Limoncello cookies

REGION: ITALY | APRIL 24, 2024

Sous chef: Eddie Ramos | **Dining Room Manager:** Bea Ramos
Please alert your server of any allergies or dietary restrictions

(GF = gluten free) (*GF = can be made gluten free) (V = vegan) (*V = can be made vegan)