

A SUNY ADIRONDACK

SEASONED
ESTD CULINARY EXPERIENCE 2018

APPETIZERS (CHOICE OF)

Pizza Margherita

Crust | Tomato sauce | Mozzarella | Basil {V}

Caprese Salad

Tomatoes | Mozzarella | Basil | Balsamic {V, GF}

Bruschetta on Ciabatta

Ciabatta | Seasoned tomatoes | Basil {V}

Calamari with Marinara {GF}

Marinara | Lemon | Parsley

INTERMEZZO

Lemon [*V, GF]

ENTREES (CHOICE OF)

Pan Seared Chicken Piccata {*GF}

Lemon | Capers | Parsley | House pasta | Asparagus

Grilled Marinated Eggplant {GF, V, *V}

Seasoned marinade | Mushroom risotto | Broccoli rabe

Grilled Shrimp Carbonara {*GF}

Carbonara pasta | Shrimp | Broccoli

Pan Seared Lamb Chops {GF}

Rosemary demi | Garlic | Sauteed greens | Italian roasted potatoes

DESSERTS (CHOICE OF)

Tiramisu

Mascarpone | Cocoa | Lady fingers | Chocolate sauce

Cannoli Cheesecake

Cannoli chips | Ricotta cheese | Mascarpone cheese | Chocolate chips {GF}

Hazelnut Gelato {*GF}

Almond chocolate biscotti | Black garlic chocolate sauce

Almond Panna Cotta

Coconut | Cherry sauce | Chocolate lace cookie {GF,*V}

REGION: ITALY | APRIL 25, 2024

Sous chef: Jasmine LaSalle | **Dining Room Manager:** Eddie 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)