

The Wedding Celebration of
Katherine Jones & Trevor Dickerson

Four Course Dinner
La Grotta Ristorante - October 20th, 2017

Antipasti
Assorted Appetizers

Combination of the following pastas:

Agnolotti alla Panna
Homemade ravioli filled with spinach
and ricotta cheese in a light
cream sauce

Pasta Fresca del Cuoco
Chef's choice of our homemade
pasta in a marinara fresh basil sauce

Insalata Mista
Fresh field greens tossed with our homemade balsamic dressing

Choice of one of the following entrees:

Filetto al Pepe Verde
Sautéed filet mignon with a green peppercorn Cognac sauce
(Prepared Medium Rare Only)

Salmone Adriatico
Sautéed filet of salmon with baby shrimp, leeks and
diced tomato in beurre blanc sauce

Vitello Buon Gusto
Sautéed veal scaloppini with artichokes, shiitake mushrooms, and sundried tomatoes in
a light brown sauce with a touch of cream

Petto di Pollo Potentina
Sautéed breast of chicken with mixed bell peppers, onions, capers, and
oregano in a light tomato sauce

Vegetali alla Griglia
Plate of assorted grilled vegetables

Dessert

Wedding Cake
Homemade sponge cake with shaved Italian nougat made from sugar,
Grand Marnier and Hazelnut flavor