

Cheesefest

May 8th - 28th

Cheesefest 2008 recognizes the remarkable role that cheese plays in Italian and Italian/American cooking. So, during the month of May we will feature the versatility and uniqueness of cheese with special dishes from soup to dessert. We hope you enjoy.

Thank you for joining us.
Lisa Fiobs, proprietor

Starter

Baked Potato Soup
w/Wisconsin Sharp Cheddar Cheese & Chives ~ \$3.50 / \$4.50

Everyday Entrees

Whole Wheat Pasta w/ Myzithra Cheese. ~ \$11
Spinach & Sun-dried Tomato

Goat Cheese Ravioli
w/a Creamy Walnut Alfredo & topped w/Red Grapes ~ \$15

Daily Specials - served after 4pm

Monday
Cheeseburger Meatloaf w/ Baked Macaroni & Cheese ~ \$17

Tuesday
Prosciutto & Cheese Stuffed Shells over Spinach ~ \$11
and topped with a creamy Asiago Sauce

Wednesday
Cavatelli (Ricotta Cheese Dumplings) w/ Italian Turkey Sausage ~ \$12
in a creamy honey dijon sauce and dried cranberries

Thursday
Stuffed Chicken Breast w/Spinach & Fontina Cheese ~ \$18

Friday
Straw & Hay w/ Shrimp ~ \$17
Spinach & Egg Fettuccini w/Peas and Bacon tossed in a Gorgonzola Cream Sauce

Saturday
Gorgonzola Crusted Rib Eye Steak with Risotto Milanese ~ \$21

Sunday
Stuffed leg of Lamb
with Goat Cheese, Granny Smith Apples, Walnuts & Mint ~ \$18

Dessert

Mascarpone Ice Cream w/ Fresh Berries & Honey ~ \$6

