

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.
Rini Racine, proprietor

Starters

Cream of Leek and Smoked Gouda - \$3.50 / \$4.50

Oven Roasted Goat Cheese w/ flat bread ~ \$8

Everyday Entrees

Goat Cheese Ravioli w/Creamy Walnut sauce garnished with red grapes - \$15

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

Crab & Cheese Manicotti topped with a creamy sauce - \$16

The Big Cheese Pizza (16-inch & 6 cheeses) ~ \$17

Daily Specials - served after 4pm

Monday

Cheeseburger Meatloaf w/ Macaroni & Cheese \$17

Tuesday

Cavarelli (Ricotta Cheese Dumplings) w/Italian Turkey Sausage in a creamy Honey Dijon Sauce and dried Cranberries ~ \$15

Wednesday

Prosciutto & Cheese Stuffed Shells over Spinach ~ \$15
Topped w/ a creamy Asiago Sauce

Thursday

Rosemary Pork Loin w/Three Cheese Risotto ~ \$17

Friday

Straw & Hay w/ Shrimp
Spinach & Egg Fettuccini w/peas & bacon tossed in a Gorgonzola Cream Sauce ~ \$17

Saturday

Gorgonzola Cheese Rib Eye Steak w/ AuGratin Potatoes ~ \$26

Sunday

Stuffed leg of Lamb with Goat Cheese, Granny Smith Apples, ~ \$18
Walnuts & Mint served with a creamy corn polenta

Dessert

Mascarpone Ice Cream w/ Fresh Berries & Honey ~ \$5

