

Ferrari's Menu 4

Addison and Grapevine

Dinner Menu – \$63.00 per person

Maximum 20 people

Antipasto:

Mamma's Foccacia Bread

Fried Calamari,

Grilled Eggplant, Roasted Red Bell Peppers,

Portabella Mushrooms, Mozzarella Caprese.

Entrée choice of:

Veal Chop Ferrari's

Bone in veal chop stuffed with mozzarella & prosciutto with vegetables of the day

Double Filet Mignon

Grilled aged Angus beef filet served with brandy, cream & peppercorn sauce on the side with vegetables of the day

Chilean Sea Bass

Oven roasted sea bass topped with jumbo crab meat with vegetables of the day

Pasta Primavera

Penne Basilico with mixed vegetables

Dessert Choice of:

Chocolate Stefano

Belgium chocolate hazelnut mousse finished with whipped cream, chocolate shavings & toasted hazelnuts

Crème Brulee

Silky citrus custard with Tahitian vanilla bean, caramelized and served with fresh berries

Tiramisu

Espresso & Amaretto soaked lady fingers with mascarpone cream, dusted with Belgium chocolate shavings