

# I TRE MERCANTI

## DISPLAY

Select Four

Tagliere di Prosciutti e Formaggio  
Prosciutto di Parma, Mortadella, Cacciatorini, Salami, and imported Parmesan cheese.  
Served with rustic ciabatta bread, walnuts, pickled cucumber, and orange-fig honey

Carciofini Ripieni  
Baby artichokes filled with mozzarella, soft bread crumbs, and Parmesan cheese

Prosciutto e Melone  
Cantaloupe slices wrapped in Prosciutto di Parma

Mozzarella Caprese Skewers  
Fresh mozzarella, basil, and cherry tomatoes with olive oil, served on a skewer

Mousse Crostini  
Crostini topped with your choice of Salmon Mousse, Artichoke Mousse, or Mushroom Mousse

Melanzane Parmigiana  
Eggplant layered with fresh mozzarella, Parmesan cheese, basil, and marinara sauce

## INSALATA

Select One

Insalata Fresca  
Field greens, vine-ripened tomatoes, and shaved Parmesan cheese tossed in balsamic vinaigrette

Insalata di Spinaci  
Baby spinach salad tossed with toasted almonds, dried cranberries, orange segments, and goat cheese tossed in raspberry vinaigrette

Insalata di Pere  
Field greens tossed in champagne vinaigrette, wrapped in a cucumber ring topped with fresh pears, Dolcelatte gorgonzola, and toasted walnuts. Finished with a balsamic reduction drizzle

## ENTRÉE

Select Four

Scaloppine ai Capperi  
Veal scaloppini with capers, roasted artichokes, and roasted garlic, served Pinot Grigio lemon sauce

Agnello alla Griglia  
Grilled Colorado lamb chops with fresh herbs and Extra Virgin Olive Oil, served with roasted potatoes

Cappellacci di Zucca  
House made hat shaped ravioli filled with butternut squash, walnuts, and Parmesan cheese, served in marinara velluta sauce

Pappardelle al Cinghiale  
Wide egg noodles tossed with wild board shoulder braised with root vegetables, fresh herbs, plum tomatoes, and Rosso Montalcino wine, finished with Parmesan cheese and Extra Virgin Olive Oil

Ippoglosso ai Carciofi  
Alaskan halibut with roasted garlic, capers, lemon, and artichoke hearts in a Pinot Grigio sauce, served over vegetables

## DOLCI

Select Three

Lemon Meringue  
Tartlettes

Cheesecake con  
Mirtilli

Chocolate Hazelnut  
Crunch Cake

Panna Cotta

Tiramisu

**\$79 per person- 8.1% Tax Added to Bill**