
Sette Mari AT LA VERANDA } Seven Seas (Name of Vessel) (1)

With the Personal Compliments of Your Chef

We invite you to begin your meal in Sette Mari by sampling a range of exquisite Antipasti.
These will be brought to you to enjoy in the communal style that is traditional in Italian families.

**IL CESTINO DEL PANETTIERE – CIABATTA, GRISSINI, PANZEROTTI,
FOCACCINE DI PATATE E POMODORO PACHINO E OILLO D'OLIVA**

Sette Mari Bread Basket with Sliced Italian Ciabatta Bread, Crispy Breadsticks,
Savory Pastry Stuffed with Tomatoes and Mozzarella, and Focaccia with Cherry Tomatoes and Extra Virgin Olive Oil

IL TAGLIERE DI PARMIGIANO E OLIVE

Chunks of Aged Parmesan Cheese and Marinated Ceringola and Gaeta Olives

LE BRUSCHETTE

Crisp Slices of Italian Bread with Marinated Tomatoes, Tuna & Black Olives, Mozzarella and Mint Flavored Zucchini Topping

POLPETTINE E LE MOZZARELLINE FRITTE

Veal Meatballs and Fried Mozzarella Served with Fresh Tomato Sauce

ANTIPASTA

IN THE TRADITIONAL MANNER

Antipasti are the range of appetizers that have always been the prelude to any Italian formal meal.
In keeping with this tradition our chefs at Sette Mari invite you to sample from our buffet the exquisitely
prepared antipasti, both hot and cold, that they have arranged especially for you this evening.

LE ZUPPA } SOUP

MINISTRONE DI VERDURE

Farmers Vegetable Soup with Barley and Finished with Pesto

ZUPPA DI FAGIOLI

White Bean Soup Flavored with Prosciutto, Garnished Bread Croutons and Parmesan Cheese

LE PASTE } PASTA

– Della Tradizione –

SPAGHETTI ALLA CARBONARA

Spaghetti Sautéed in Crispy Pancetta and Tossed in Creamy Egg Yolks with Aged Pecorino Cheese

PENNE RIGATE ALLA BOLOGNESE

Penne Pasta in a Richly Flavored Meat Sauce

GNOCCHI DI PATATE AL PESTO

Hand Rolled Potato Gnocchi in a Creamy Pesto Sauce

LASAGNE AL FORNO

A Hearty Dish of Handmade Fresh Pasta Layered with Garlic and Minced Beef, Béchamel Sauce and Grated Parmigiano Reggiano

– La Specialita –

RAVIOLI CON FONDUTA E TARTUFO BIANCO

Handmade Ravioli Stuffed with Fontina Cheese and Tossed in a White Truffle Parmesan Cheese Fondue

RISOTTO AI FUNGHI

Traditionally Prepared Arborio Rice with Assorted Mushrooms and Mascarpone Cheese

LA VERANDA CHEF

Name Here

LA VERANDA MÂÎTRE D'

Name Here

SECONDI PIATTI § MAIN COURSES

***BRANZINO ALL'ACQUA PAZZA**

Mediterranean Sea Bass Fillet with Plum Tomatoes, Carrots, Celery, Onions and Fresh Oregano

***FILETTO DI MANZO CON RIDUZIONE DI SALSA AL BAROLO E PATATE AL FORNO**

Grilled Black Angus Beef Tenderloin with Barolo Red Wine Sauce and Thyme Roasted Potatoes

LE SCALOPPINE DI VITELLO

Thinly Sliced Veal Scaloppini quickly Sautéed then Simmered in Your Choice of Sauce

Marsala – Aged Marsala Wine and Butter Sauce

Al Limone – Lemon Sauce and Sprinkled with Fresh Chopped Parsley

COSTATA DI VITELLO ALLA MILANESE

Thinly Pounded Milk-Fed Veal Chop, Breaded and Golden Fried, Presented with Roma Tomato and Arugula Salad

POLLO ALLA CACCIATORA

Traditional Italian Chicken Dish with Forest Mushrooms in San Marzano Tomato Sauce with Fresh Herbs and Mascarpone Polenta

***COSTOLETTE D'AGNELLO ALLA GRIGLIA CON POLENTA AL MASCARPONE**

Grilled Lamb Chops with Roasted Garlic Thyme Jus and Mascarpone Polenta with Black Olives

CIOPPINO

A Classic Seafood Stew with a little bit of everything from the Sea; Shrimp, Scallops, Lobster, Clams, Mussels, Calamari and Grouper all Sautéed with Garlic, White Wine, Parsley, and Fresh Tomato Broth, Served with Crusty Bread for Dipping

INVOLTINI DI MELANZANE RICOTTA E SPINACI

Thin Slices of Eggplant Rolled with a Filling of Ricotta and Spinach then Baked in Fresh Tomato Sauce

DOLCI § DESSERT

A selection of desserts are served buffet style

TORTA CAPRESE

Chocolate and Almond Cake from Capri, Dusted with Icing Sugar

PANNA COTTA

Custard-Like Pudding with a Rich Vanilla Flavor and Silky Smooth Texture

TORTA DI RICOTTA

Sicilian-Style Baked Ricotta Cheese Cake with Lemon and Orange Peel

CROSTATINE DI ALBICOCHE E PISTACCHI

Tartlets with Pistachio, Mascarpone Cream and Apricots

TORTA DI CIOCOLATO E NOCCIOLE

Flourless Chocolate and Hazelnut Cake

TIRAMISU

Lady Fingers Dipped in Espresso Coffee, Layered with Amaretto-Flavored Mascarpone Cream Sprinkled with Cocoa Powder

MACEDONIA DI FRUTTA FRESCA

Fresh Seasonal Fruit Salad

CANTUCCINI ALLE MANDORLE

Crisp Almond Biscotti

VINI § WINE

SANTA MARGHERITA WINERY, PINOT GRIGIO, Valdadige, Italy 2010

LACIDO, CHIANTI, TUSCANY, Italy D.O.C.G. 2009

VINI DI RISERVA § WINE ON RESERVE

ANGELO GAJA, "ROSSJ-BASS" D.O.C., CHARDONNAY, Piedmont, Italy 2008 - \$85

CASTELLO BANFI, "SUMMUS" I.G.T., SANGIOVESE, CABERNET SAUVIGNON,

Syrah, Tuscany, Italy 2006 - \$68

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions
