

23 Aprile 2010 - The Aizawas' banquet

Antipasto caldo - Hot appetizer

Voul au vent con i funghi - Puff pastry with mushrooms

Antipasti freddi - Cold appetizers

Affettato misto - Cold cuts

Bruschetta ai pomodori - Grilled bread with tomatoes olive oil and garlic

Formaggio con miele e marmellata - Mixed dices of Italian cheese with honey and jam

Acciughe ripiene - Stuffed anchovies

Acciughe marinate - Raw anchovies with lemon and oregano

Insalata di polpo - Octopus salad with raw vegetables

Pomodori secchi - Sun-dried tomatoes

Primo First course

Troffie al pesto

Handmade pasta with pesto sauce - Liguria region

Secondo Second course

Totani con carciofi

Squid with artichoke

Dolci Dessert

Fragole con gelato

Strawberry with icecream

Pasticcini

Typical Italian dessert to be eaten with hands

Vino Wine

Ruchè Lumassina

Spumante - Dessert wine

Tè verde Green Tea



*Welcome
to Italy*

