

PIATTI

Easter Weekend

Menu Additions
2010

PRIMI

Bluebonnet Farms Organic Bibb Lettuce with Fresh Apples,
Red Grapes and Tomatoes, House made
Tarragon Buttermilk Dressing
\$7.95

SECONDI

House made Veal Ravioli, Marsala Cream Sauce,
Sun Dried Tomatoes
\$17.95

Sautéed Sole with Golden Raisins & Toasted Almonds
Lemon White Wine Sauce,
Grilled Zucchini and Squash
\$21.95

Grilled New Zealand Lamb Chops, Chianti Fig Reduction,
Roasted Asparagus & Garlic White Cheddar Scallop Potatoes
\$24.95