



CHEF GIUSEPPE'S

L'Appetito Italiano

DINING

Menu:

Complimentary Glass of Pinot Grigio or Chianti

Soup of the Day or Salad

Pane Casareccio (Homemade Bread)
with Balsamic and Olive Oil Dip

JANUARY 7TH & 8TH

Braised Beef Ravioli - \$25

Chicken Alfredo with Fettucine - \$28

Chef's Choice for Dessert

JANUARY 14TH & 15TH

Pasta Ala Norma - \$25

Chicken Picatta - \$28

Chef's Choice for Dessert

JANUARY 21ST & 22ND

Tortellini with Spinach Cream Sauce - \$25

Short Ribs with Ragu, Mashed Pot. & Veg. - \$30

Chef's Choice for Dessert

JANUARY 28TH & 29TH

Beef Bolognese with Gnocchi - \$30

Lobster Ravioli with Saffron Cream Sauce - \$25

Chef's Choice for Dessert

**COST IS PER PERSON - RSVP IN CULINARY
BOOK BY 3PM THE DAY PRIOR TO DINING**

"Non devi per forza cucinare
piatti eccessivi o complicati:
basta buon cibo da ingredient
freschi."

"You don't necessarily have to cook an
excessive or complicated dish: just good
food from fresh ingredients."

St. Camillus
A Life Plan Community