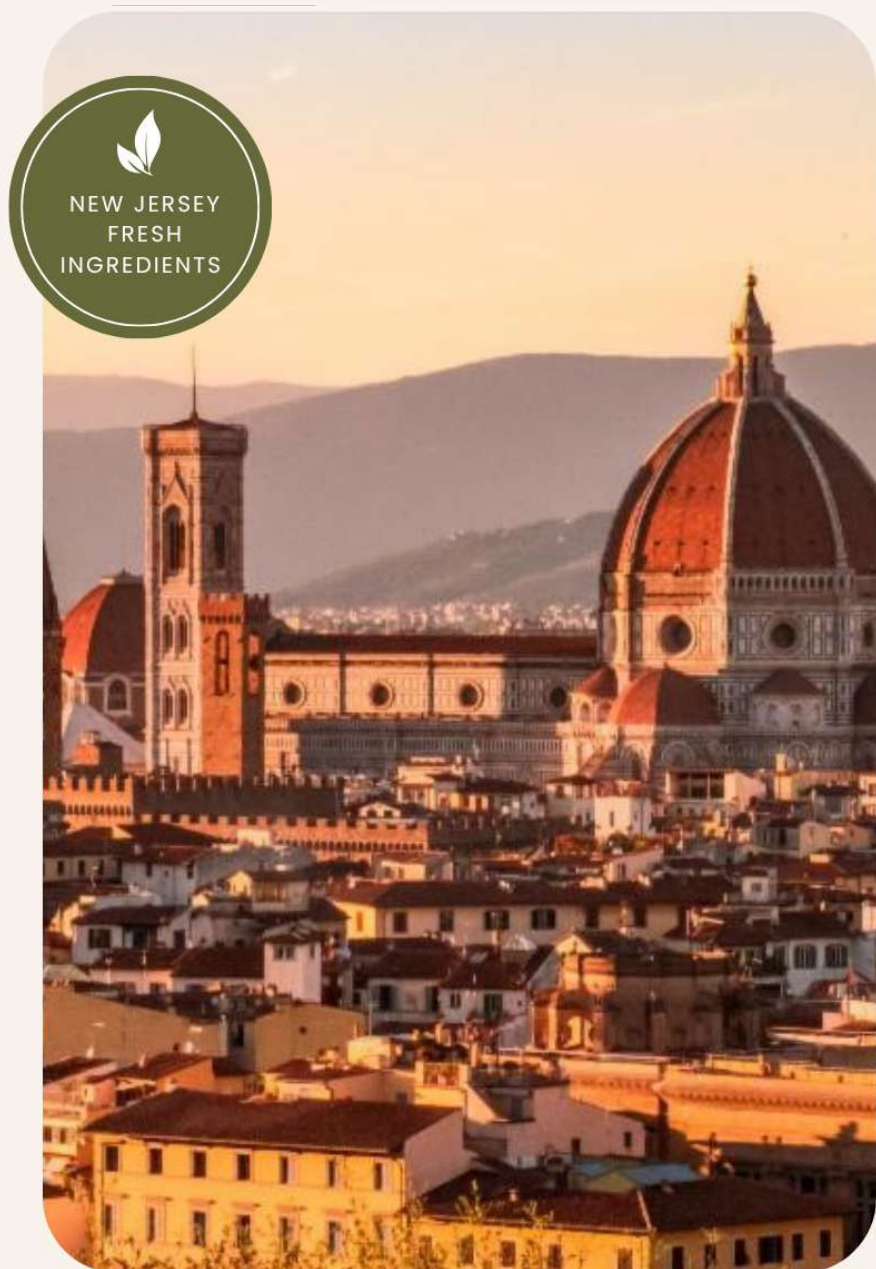


TASTE OF ITALY

CONNESSIONE CON L'ITALIA

MENU

Featuring Local New Jersey Wine Pairings and a Live Jazz Ensemble



APERITIVO

Jersey Corn & Fontina Arancini

Crispy risotto balls filled with sweet Jersey corn and melted Fontina cheese

Heirloom Tomato & Basil Whipped Ricotta Crostini

Golden crostini topped with whipped ricotta, New Jersey grown heirloom tomatoes, fresh basil, and balsamic

Prosciutto-Wrapped Jersey Peaches with Balsamic Glaze

Sweet Jersey peaches wrapped in savory prosciutto and finished with a rich balsamic glaze

Wine Companion: **Brut Sparkling**

ANTIPASTO

Jersey Peach & Burrata Caprese

Creamy burrata layered with ripe Jersey peaches, fresh basil, olive oil, and balsamic glaze reduction

Wine Companion: **Chenin Blanc**

PRIMO

Sweet Corn Polenta with Eggplant Ragù

Creamy sweet corn polenta topped with roasted eggplant simmered in a rich tomato, garlic, herb, and red wine ragù

Wine Companion: **Dry Riesling**

SECONDO

Braised Veal with Broccoli Rabe

Tender veal slowly braised with red wine, aromatic herbs, and veal stock, served with garlic broccoli rabe

Wine Companion: **Barbera**

DOLCE

Apple & Ricotta Crostata

Buttery pastry filled with creamy lemon-vanilla ricotta and spiced apples, served with a refreshing Vanilla gelato

Wine Companion: **Jersey Late Harvest Peach Wine**

TO PURCHASE A TICKET:



TO DONATE:



RESERVE A SEAT OR TABLE TO
SUPPORT OUR STUDENTS AND THEIR
TRAVELS TO FLORENCE, ITALY!

MORE INFO:
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college.edu



SEPT. 23RD
6:00PM-10:00PM



COLLEGE CENTER
Middlesex College