

INTERNATIONAL NIGHT DINNER:

Italy



Tuesday, October 3 · 5–9PM

Three Courses: \$45 | Additional Wine Pairings (2): +\$15

APPETIZER

Prosciutto di Parma GF

Melon, Burrata and Balsamico

Caponata GF, VGT

Bruschetta VGT



FIRST COURSE

Cacio e Pepe VGT

Housemade Fresh Pasta and
Toasted Fresh Ground Black Pepper

Catarratto, Donnafugata, Sicily



SECOND COURSE

Beef Osso Bucco GF

Risotto di Milanese, Charred Broccolini
with Calabrian Chiles

Super Tuscan, Ricasoli, Tuscany



DESSERT

Classic Tiramisu VGT

VGT · VEGETARIAN | GF · GLUTEN-FREE

RESERVATIONS:

LAGRANTERRAZA.COM

INFORMATION SUBJECT TO CHANGE