

A Passover Dinner celebrating traditional Jewish cooking in Italy
with recipes from “Cucina Ebraica” by guest chef Joyce Goldstein

Haroset

Antipasti

(served family style)

Fegato di Anatra alle Uova Sode – Chopped Duck Liver, Italian Style
Carciofi alla Giudia – Crispy Fried Artichokes, Jewish Style
Concia – Roasted Zucchini with Mint and Vinegar
Peperoni Ripieni – Peppers Stuffed with Eggplant
Sarde in Saor – Venetian Sweet and Sour Sardines with Onion, Pine Nuts and Raisins
Sedano – Braised Celery Root

Primi

Brodo con Polpette e Uova per Pesach – Passover Soup with Chicken Dumplings and Eggs
or
Zuppa di Porri – Leek Soup with Mushrooms and Potatoes

Secondi

(choose one per person)

Spigola con Salsa di Rabarbero – Sea Bass with Rhubarb Sauce
Tonno Fresco con Piselli – Fresh Tuna with Spring Peas

Pollo Arrosto all’Arancia, Limone , e Zenzero
Roast Chicken with Orange, Lemon and Ginger

Rotolo di Vitello coi Colori – Veal Breast Stuffed with Peppers and an Omelet
Stufato d’Agnello – Lamb Stew with Green Garlic

Carciofata di Trieste – Spring Vegetable Stew from Trieste *(vegetarian)*

Contorni for the Table

Purea di Patate e Olio – Olive Oil Potato Purée
Finocchio alla Giudia – Braised Fennel, Jewish Style
Stufato di Fave, Carciofi e Lattuga – Spring Stew of Fava Beans, Artichokes and Lettuce

Dolce

(served family style)

Frutta Caramellata con Zabaglione – Caramelized Fresh Fruit with Zabaglione
Pan di Spagna alle Nocciole – Passover Hazelnut Sponge Cake
Torta di Noce – Walnut Cake
Marzipane con Limone – Lemon Marzipan

\$49.00 per Person