



Menu

Lazio Style Dinner

English Menu



Appetizers @ 5:30-6:30 p.m.

(entrance to the CSU Pueblo ballroom)

Prosciutto, Pecorino Romano, Frito Misto Romano, e Bruschetta al Pomodoro.

1st Course (Primo) @ 6:30 p.m.

Bucatini all'Amatriciana

One of the four classic pasta dishes of Rome, tossed with a rich, crunchy pork cheek-based sauce, diced tomatoes, finished with a generous dusting of Pecorino Romano.

2nd Course (Secondo)

Saltimbocca alla Romana

Thin slices of veal wrapped in sage and prosciutto, secured with toothpicks and quickly cooked in a pan with butter and white wine.



Side Dish (Contorno)

Carciofi alla Romana

Artichokes braised in the style of Rome with garlic, mint, and olive oil

Dessert

Made in-house pistachio and coffee gelato served with whipped cream