

RAOS

GL Owner's Event

October 26, 2007

Vongole Oreganate

Baked, Bread Stuffed Little Neck Clams

Insalata Caprese

Sliced Tomatoes and Buffalo Mozzarella Marinated in Olive Oil, Fresh Oregano and Basil

Insalata di Rucola e Pera

Arugula with Sliced Bartlett Pears, Endive and Caramelized Walnuts Topped with Parmesan

Laurent Perrier, Rose, Tours-Sur Marne

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Gnocchi alla Bolognese

Ground Veal, Beef and Pork, Slowly Cooked with San Marzano Tomatoes and Herbs, Served over Fresh Made Potato Gnocchi

Orecchiette con Broccoli di Rabe

Sweet Italian Sausage, Broccoli Rabe and Garlic, Sauteed in Extra Virgin Olive Oil

Pennette alla Vodka

San Marzano Tomatoes, Diced Prosciutto di Parma, Vodka and a Touch of Cream

Tocai Friulano, Livio Felluga & Brunello di Montalcino, Piancornello

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Uncle Vincent's Famous Lemon Chicken

Quartered Charcoal Broiled Chicken Served in Uncle Vincent's Lemon Sauce

Rao's Meatballs

Traditional Rao's Meatballs Served in Tomato Sauce

Pesce del Giorno

Fish of the Day

French Beans and Zucchini

Dreams, Jermann & "Mormoreto", Frescobaldi

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Macedonia di Frutta

Mix of Seasonal Fruits, Diced and Marinated in Citrus Juice and White Wine with Vanilla Gelato

Profiteroles

Pâte à Choux Puffs Filled with Vanilla Bean Gelato Topped with Warm Chocolate Sauce

Rao's New York Style Cheese Cake

Rao's Famous Cheesecake

Crostata di Mele

Warm Granny Smith Tart with Vanilla Gelato and Caramel Sauce