



Tutto Italia

Italy - World Showcase - Epcot

Dinner

Menu Date: February 2013

Appetizers

Grand Antipasto Misto - chefs selection of various appetizers and specialties, generous platter served family-style (serves two) \$30

Prosciutto di Parma - ham with thin slices of seasonal melon \$18

Caesar Salad - romaine wedge, olive crostini, and shaved parmesan \$15

"Fior Di Latte" Mozzarella - roasted red peppers, basil, Maldon sea salt, and extra virgin olive oil \$16

Insalata Mista - arugula, radicchio, and endive, citrus vinaigrette \$12

Insalata di Mare Trapanese - shrimp, squid, octopus, celery, red onion, potato, capers, lemon, extra vrgin olive oil \$18

Tortino Di Zucchine - baked zucchini, pomodoro, mozzarella, parmesan \$13

Calamari Fritti - with marinara picante \$16

Minestrone con Tubetti - spring vegetables, pancetta, pasta \$8.50

Fiori di Latte Calda - House-made whole milk mozzarella served with warm roasted pomodorini, extra virgin olive oil and focaccia \$18.00

Pasta Tutto Italia

Lasagna alla Bolognese - traditional preparation with Emilia-Romagna beef sauce, bechamel and parmesan \$26

Spaghetti - with beef and veal meatballs and pomodoro sauce \$23

Gnocchetti - Cavatelli pasta, sweet sausage ragu, tomato, pecorino \$25

Fettuccine Vecchia Roma - pancetta, parmesan cream \$26

Tonnarelli - homemade egg pasta, zucchini, mint, buratta \$24

Risoto al Frutti di Mare - Canaroli rice, shrimp, squid, clams, mussels, light tomato sauce \$29

Pesce E Carne

Salmone - baked salmon filet, artichokes, potato, olives \$29.50

Pollo al Forno - Roasted chicken, rosemary, lemon, farro risotto, pancetta \$26

Filetto di Sogliola - Filet of sole, white asparagus, lemons, capers \$30

Bistecca Del Macellaio - grilled Butcher's steak, rosemary potatoes, cipolline onions agro dolce \$30

Polenta Valsugana - Traditional Northern Italian creamy polenta, melted Fontina served with braised short ribs, meatballs \$28





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Contorni

Side Dishes \$8 each

To complement your main course selections, the chef has prepared a few market-fresh side dishes -- ask the server.

Desserts

Bugie/Chiacchere - Signature anise and Sambuca-flavored crisp pastry with chocolate or apricot sauces \$10.00

Zuppa Inglese - trifle cake with candied fruit, vanilla cream and meringue \$9.00

Gianduja - Chocolate Torta - chocolate and hazelnut torte with whipped cream and raspberry sauce \$10.00

Mocha Tiramisu - mascarpone cheese, espresso coffee, savoiardi biscuits and chocolate \$9.00

Cannoli - crisp pastry filled with sweet ricotta, chocolate and candied orange \$12

Cinnamon Ricotta Cheesecake - pine nuts, Grappa raisins and apricot sauce \$9.00

Copetta Sotto Bosco - berries, zabaglione cream gelato and chocolate sauce \$14.00

Gelati and Sorbetti \$8.00

Flavors:

Gelati - zabaglione, pistacchio, and Gianduja chocolate

Sorbetti - Melograno-Pomegranate, chocolate, blood orange and lemon

Beverages

Mineral Waters - Pellegrino or Panna \$5.00/\$6.50

Espresso Coffee \$3.50

Caffe Freddo \$4.50

Double Espresso \$5.95

Iced Tea with mint and orange \$4.50

Caffe Americano \$2.95

Fresh Lemonade \$4.50

Cappuccino \$4.95

Melograno Splash - pomegranate juice, ice and soda \$4.50

Infusions and Tea \$4.50

Soda \$3.00

Cappuccino "alla panna" \$5.95

Aranciata, Limonata \$4.50





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Cocktails

Bellini - Prosecco, Peach \$10

Rossini - Prosecco, strawberry \$10.00

Campari and Soda \$10

Frizzante - Campari, mandarin juice, Prosecco \$12

Carpano Punt E Mes - Vermouth \$10

Aperol Sour Cocktail \$12

Prosecco Sparkling Wine - Bottle \$40/Glass \$8

Pomegranate Cosmopolitan \$12

Red Passion - Campari, grapefruit, soda \$12

Italian Margherita - Limoncello, Grappa \$10

Espresso Coffee Martini \$12

Kids Menu

All Meals Include 1% Milk, Bottled Water or Juice

Refills not included

(soft drink available upon request)

Appetizers

Seasonal Fruit Cocktail \$6

Kids' Strawberry Salad - Romaine lettuce, mozzarella, strawberries, and honey mustard dressing \$6

Mozzarella Sticks \$6

Entrees

Mozzarella Sticks \$10

Spaghetti - with meatballs and parmesan \$10

Piccolini alla Panna - Farfalle pasta, cream and parmesan cream \$10

Desserts

Italian Gelato Sundae - Chocolate sauce and banana \$5

Italian Gelato or Sorbetti \$5

Beverages

Soda - available upon request \$2.50 each

Primavera Splash - strawberry, peach, banana slushy \$3.50

Beer

Moretti \$5.50

La Rossa - Double malt \$8

Corona \$5.50

Bud Light \$5.50

Michelob Ultra \$5.50