



Tutto Italia

Italy - World Showcase - Epcot

Lunch

Menu Date: January 2013

Appetizers

Grand Antipasto Misto - generous platter of appetizers and Italian specialties, serves two \$29

Prosciutto di Parma - Prosciutto ham, seasonal melon \$18

Insalata Mista - arugula, radicchio, and endive, citrus vinaigrette \$9.50

"Fior Di Latte" Mozzarella - roasted red peppers, basil, Maldon sea salt, and extra virgin olive oil \$14

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

Calamari Fritti - with Marinara Picante \$16

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

Insalata

Pollo - chopped grilled chicken with salad greens, apple, fennel, avocado, golden raisin, spring onion and citrus dressing \$19.50

Tonno - Sicilian tuna, arugula, frisée, tomato, red onion, capers, olives \$18.00

Caesar Salad - romaine wedge, olive crostini, and shaved parmesan \$17
-- with Chicken breast \$3.00 additional

Pasta Tutto Italia

Lasagna alla Bolognese - traditional preparation with Emilia-Romagna beef sauce, bechamel and parmesan \$25

Spaghetti - with beef and veal meatballs and pomodoro sauce \$19.50

Gnocchetti Sardi - Cavatelli pasta, sweet sausage ragu, tomato, pecorino \$24

Fettuccine Vecchia Roma - pancetta, parmesan cream \$25.00

Tonnarelli - homemade egg pasta, zucchini, mint, buratta \$23

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 \$25

Bistecca Del Macellaio - grilled Butcher's steak, rosemary potatoes, cipolline onions agro dolce \$28

Scaloppini Di Pollo - chicken scaloppini, white asparagus, lemon, capers \$24





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Panini

Porchetta - roast pork, fontina, pickled peppers, arugula, garlic mayonnaise \$17

Caprese - thick cut tomato, Fior di Latte mozzarella, oregano, extra virgin olive oil \$17

Salumiere - mortadella, soppressata, finocchiona, provolone, olivada \$19

Desserts

Bugie/Chiacchiere - Signature anise and Sambuca-flavored crisp pastry with chocolate or apricot sauces \$10

Zuppa Inglese - trifle cake with candied fruit, vanilla cream and meringue \$9

Gianduja - Chocolate Torta - chocolate and hazelnut torte with whipped cream and raspberry sauce \$10

Mocha Tiramisu - mascarpone cheese, espresso coffee, savoiardi biscuits and chocolate \$9

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

Cinnamon Ricotta Cheesecake - pine nuts, Grappa raisins and apricot sauce \$9

Copetta Sotto Bosco - berries, zabaglione cream gelato and chocolate sauce \$14

Gelati and Sorbetti \$8

Flavors:

Gelati - zabaglione, pistacchio, and Gianduja chocolate

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

Beverages

Espresso Coffee \$3.50

Fresh Brewed Iced Tea \$3.00

Double Espresso \$5.95

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

Caffe Americano \$2.95

Fresh Lemonade \$4.50

Cappuccino \$4.95

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

Infusions and Tea \$4.00

Soda \$3.00

Cappuccino "alla panna" \$5.95

Aranciata, Limonata \$4.50

Caffe Freddo \$4.50