



COOKING WITH CARLO – FEBRUARY 27 & 28TH

SIGN UP ONLINE AT COOKINGWITHCARLO.COM

6PM - 9PM \$58.99 PER GUEST

FIRST COURSE – FRIED GREEN TOMATOES

SLICED GREEN TOMATOES, BATTERED IN CORNMEAL & SERVED GOLDEN BROWN-
TOPPED WITH BUTTERMILK FETA, CRISPY PANCETTA & FRESH DILL

SECOND COURSE – SPAGHETTI AL FORMAGGIO PARMIGIANO

SPAGHETTI WITH FRESH TOMATO SAUCE & BASIL, TOSSED IN A WHISKEY
FLAMBÉED WHEEL OF SOLID PARMIGIANO-REGGIANO

MAIN COURSE

HALIBUT

SEAR-ROASTED FILET OF HALIBUT, TOPPED WITH BLISTERED GRAPE TOMATOES &
FRESH BASIL PLACED ON A BED OF ARUGULA, COMPLIMENTED WITH CHAR-
GRILLED POLENTA

OR

STUFFED PROSCIUTTO WRAPPED CHICKEN

ORGANIC CHICKEN BREAST STUFFED WITH BLACK TRUFFLE GOAT CHEESE,
WRAPPED IN PROSCIUTTO DE PARMA & TOPPED WITH MELTED MOZZARELLA-
FINISHED IN A SHIITAKE MUSHROOM MARSALA SAUCE- COMPLIMENTED WITH
ROASTED FINGERLING POTATOES & GRILLED ASPARAGUS SPEARS

DESSERT

CARAMEL APPLE CHEESECAKE EGG ROLLS

FRIED EGG ROLLS WITH DICED APPLES, CARAMEL, CINNAMON & VANILLA
CHEESECAKE FILLING- SERVED WITH VANILLA ICE CREAM & CARAMEL GLAZE