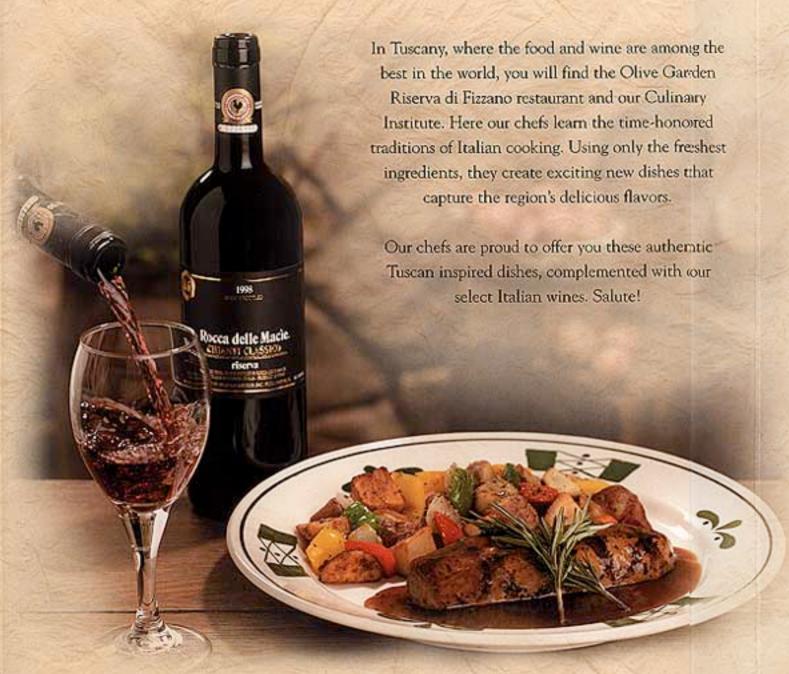


# Entrées from Dur Cooking School in Italy



#### Pork Filettino

Grilled pork tenderloin marinated in extra-virgin olive oil and rosemary.

Served with roasted potatoes. 18.50

Please allow additional preparation time.

Suggested wine: Rocca delle Macie Chianti Classico Riserva Internationally award winning Chianti with full, robust flavors. 7.50 glass 28.00 bottle

#### Chicken Marsala

Sautéed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine. Served with roasted potatoes. 17.25

Suggested wine: Rocca delle Macie Sangiovese
Smooth and fruity with ripe berry flavors. 5.95 glass 22.00 bottle

### Tortelloni di Fizzano

Tortelloni stuffed with ricotta cheese and spinach in a creamy beef and pork bolognese sauce. 13.95

Suggested wine: Straccali Chianti
Flavorful, full-bodied Chianti from the rolling hills of Tuscany.
5.25 glass 19.50 bottle

## Lobster Spaghetti

Shelled lobster and fresh spinach sautéed with extra-virgin olive oil in a creamy lobster broth. 23.95

Suggested wine: Bertani Le Lave Chardonnay
Fantastic, full-bodied, dry Italian Chardonnay.
8.50 glass 35.00 bottle







Every year, our chefs travel to the Olive Garden Riserva di Fizzano restaurant and our Culinary Institute of Tuscany. From a restored 11th century village overlooking the rolling hills of Tuscany, they learn firsthand about traditional Italian cooking techniques, as well as how great wines complement the meal. By taking our chefs to Italy, we continue to bring the best of Italy and its culinary heritage to our restaurants. We hope you will be delighted by the delicious flavors and genuine Italian dining experience that is the result of this inspiration.

