

CASA P'ORO

APPETIZER

TUSCAN ARTICHOKE DIP

Blend of tender artichokes, parmesan, sundried tomatoes, and roasted garlic, served with toasted crostini

\$12

SOUP

TUSCAN WHITE BEAN & MEATBALL SOUP

Cannellini beans, pancetta, kale, meatballs, and fresh herbs in a savory broth

\$10

SALAD

BABY ARUGULA & PEAR SALAD

Fresh arugula with pears, shaved parmesan, toasted walnuts, dried cherries, and a honey-balsamic vinaigrette

\$12

ENTREE

BISON OSSOBUCO MILANESE

Slow-Braised bison shank dressed with a rich wine reduction, gremolata, and fresh herbs. served with roasted italian vegetables and wild mushroom risotto

\$30

CHICKEN FLORENTINE

Pan-roasted chicken with spinach, roasted garlic, mushrooms, and fontina in a white wine cream sauce. served with roasted italian vegetables and wild mushroom risotto

\$29

DESSERT

CLASSIC TIRAMISU

Layers of espresso-soaked ladyfingers, mascarpone cream, cocoa, and dark chocolate

\$10