



Capones Italian Kitchen Christmas Dinner

APPETIZERS

CALAMARI

Grilled Lemon Butter Calamari served with Saffron Aioli'

or

BRUSCHETTA

Focaccia Bread with Pesto, Fire Roasted Tomato, Chick Peas, Black Olives, Pickled Onion, Basil & Parsley, Balsamic Glaze

MAIN COURSE

RISOTTO CON GAMBERI

Our Signature Capones Risotto served with Grilled Jumbo Prawn

or

KING COLE DUCK

Duck Breast Served with Dauphinoise Potato, Honey Dilled Baby Carrots, Green Beans, Served with Cranberry Compote

or

STUFATO

Lentils, Yams, and Fingerling Potato, Slowly Braised. Served on Grilled Butternut Squash

DESSERT

Cinnamon Pumpkin Cheesecake or Orange Chocolate Mousse

ADULT \$55.00 PER PERSON

Price does not include taxes or gratuities

RSVP AT CAPONESSUNPEAKS@GMAIL.COM

