



# Wyoming Culinary Institute

Northern Wyoming Community College District

## Dinner

### Antipasti (Appetizers)

*Erbazzone \$ 6*

*Herb pie with spinach pancetta and cheese*

*Anelli di ricotta e spinaci \$ 6*

*Rings of pasta filled with ricotta and spinach*

*Tartaro di Tonno \$ 9*

*Tuna tartare with red onion, and capers serve on a crostini*

*Casunziei all'ampezzama \$ 6*

*Beet-filled ravioli from the Dolomites topped with a butter-sage sauce*

### Zuppa (Soup)

*Cup \$4.00 Bowl \$5.00*

*Minestrone di verdure con pesto*

*Vegetable Minestrone with pesto*

*Minestra di fagiolo e cozze*

*A cream based, bean and mussel soup*

### Insalata (Salads)

*Panzanella \$ 5*

*A tomato-bread salad, with cucumbers, and basil*

*Insalata di pere, parmigiano, e noci \$ 5*

*Pear salad with parmesan, and walnuts on top of a bed of baby greens*

*Insalata d'arance e finocchi \$ 5*

*Orange and fennel salad lightly, seasoned with olive oil, salt and pepper*

*Carpaccio di manzo alle erbe \$ 9*

*Beef carpaccio with tender greens*

## Piatti Principali (Main Entrée)

### *Pollo al diavolo \$ 12*

*Spicy chicken topped with a tangy mustard-wine sauce served with risotto*

### *Carré di agnello marinato con risotto \$ 18*

*Lamb rack marinated and grilled with risotto*

### *Crepes con prosciutto e formaggio \$ 12*

*Ham and cheese crepes*

### *Linguine alla Viareggina \$ 13*

*Linguine with clams, white wine, and tomatoes*

### *Lasagna classica \$ 12*

*Classic Italian Lasagna*

### *Tonno alla ghiotta \$ 16*

*Sicilian Style Tuna steaks served with risotto*

### *Ragù di agnello su linguine \$ 15*

*Lamb meat sauce over linguine*

### *Spaghetti con uova formaggio e pancetta \$ 10*

*Spaghetti with eggs, cheese and pancetta*

### *Polenta col sugo di salsiccia \$ 13*

*Polenta with a spicy Italian sausage sauce*

### *Tagliata al rosmarino \$ 19*

*New York Strip Steak with rosemary and olive oil*

## Dolce (Desserts) \$ 5

### *Tiramisu di pavesini*

*A classic coffee flavored dessert*

### *Gelato fior di latte*

*Gelato with fresh fruit*

### *Castagnole*

*Fried carnival fritters with chocolate sauce*

### *Torta di pere*

*Pear cake*

*The Italian Cuisine class would like to thank you for supporting our program!*

*Hours of Operation ~ Thursday and Friday*

*11:30 am - 2:00 pm. Lunch / 5:00 pm. - 8:00 pm. Dinner*