

**RADUNO'S ITALIAN REGIONAL DINNERS**  
**EMIGLIA ROMAGNA MENU**

**OCTOBER 27th 6pm**

Reservations 421-1218

**Antipasti**

Mortadella Mousse with crostini

Spinach almond crostini

Served with greens

Hot Caramelized Pears with prosciutto

Tortino di Melanzane

Eggplant layered with fontina, tomato, egg and parmesan

**Primi**

Cappellacci con la Zucca

Sweet Squash Cappellacci

Pappardelle con Ragu degli Appennini

Pappardelle with elk ragu

**Secondo**

Coniglio all' Aceto Balsamico

Braised rabbit with balsamic served with roast potatoes and sweet fennel

**Dolci**

Frozen Chocolate Pistachio Cream with Hot Chocolate Marsala Sauce

Sweet Ravioli

**COOKING CLASS SUNDAY THE 28TH**

