



Cookbook Dinner Series with Horizon Books

December 3rd thru 9th 2007

jamie's italy
by Jamie Oliver

Soups

Soup du Jour	daily selection from our own recipe book	<i>amical</i>	2/4
Tomato Soup en Croute	our signature soup with a puff pastry crust	<i>amical</i>	6
Ribollita	white bean vegetable soup with torn bread	<i>page 72</i>	6

Appetizers & Salads

Crostini Duo	toasted bread rounds with fresh mozzarella & chili, the other with smashed bean & garlic	<i>pages 22 & 25</i>	8
Pan-fried Ricotta Cakes	seasoned ricotta & parmesan cakes served over a ripe tomato <i>insalata</i>	<i>page 12</i>	9
Spicy Salami & Zucchini Pizza	thin-sliced squash, fresh basil, tomato sauce & olive oil topped with melted mozzarella	<i>page 53</i>	9
Rare Tuna la Caprese*	chilled sesame-crusting tuna slices between fresh mozzarella, roasted tomatoes, balsamic & basil	<i>amical</i>	11
Insalata di Strata	"Street Salad" prepared with crunchy greens, mint, fennel, capers & potato with blood orange dressing	<i>page 39</i>	9

<i>amical appetizers and salads</i>									
Olive Twists	7	Whitefish Pâté	8	Monterey Crab Cakes	10	Caesar Salad	4/7	House Salad	4/6

Entrees *ala carte*

Pappardelle Trapani-Style	wide-noodle pasta served with a vegetarian preparation of tomatoes & basil pesto	<i>page 121</i>	14
Pollo Arrosto	oven-roasted half chicken rubbed with olive oil, lemon & garlic served with polenta	<i>page 227</i>	16
Italian Sausage Carbonara with Cavatappi	sausage & pancetta tossed with egg yolk, cream and parmesan cheese	<i>page 90</i>	17
Hunter's Lasagne	roasted, shredded pork layered between tomato sauce, mozzarella cheese & fresh sage leaves	<i>page 124</i>	17
Fresh John Cross Whitefish	house prepared crust choices: herb, parmesan, nut or blackened served with polenta & vegetables	<i>amical</i>	17
Herb & Vegetable Stuffed Sole	"tre modi" with fresh rosemary, roasted tomatoes, anchovy & arugula, served with fingerlings	<i>page 187</i>	18
Roasted Lamb with Olives	slow roasted shank with calamata olives, pine nuts, mixed fresh herbs over rustic torn bread	<i>page 243</i>	20
Pork Tenderloin with Fresh Sage*	wrapped in pancetta & topped with a prosciutto-apricot butter, served with fingerling potatoes	<i>page 234</i>	20
Sirloin with Roasted Portabella Mushroom*	oven-baked & ricotta-stuffed mushroom under a flavorful steak with fingerling potatoes	<i>page 26</i>	22
Grilled Tuna with Salsa di Giovanna*	thick tuna steak served with garlic, mint, lemon & oregano over polenta with fresh vegetables	<i>page 197</i>	24
Bustrengo	Bolognese polenta & apple cake	<i>page 282</i>	6
Raspberry Crème Brûlée	a house favorite	<i>amical</i>	6

Dinner served nightly 5:00 pm – 10 pm Lunch served Monday thru Saturday at 11 am Sunday Brunch 9 am-3 pm
Next Cookbook: HONGA'S Lotus Petal- Pan-Asian Cuisine from Honga Im Hopgood in Telluride, CO

*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins
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