

CityFeast 2007
Dining Out to Conquer Diabetes
To support the:



-First-

Imported Italian cured meats, cheeses, preserved and grilled vegetables and olives

-Second-

Semolina crusted fried calamari with mixed greens drizzled with a citrus honey
vinegrette

-Third-

Rolled eggplant stuffed with ricotta cheese and basil, baked in brick oven with plum
tomato sauce and parmigiano cheese

-Fourth-

Fusilli pasta sautéed with mushrooms, sweet peas, onions, Italian ham in plum tomato
mascarpone sauce
Arborio rice with Italian Porcini mushrooms, asparagus tips, pancetta and white truffle
oil

-Fifth-

Pan seared chicken Scalopini with sautéed mushrooms, artichoke hearts, roasted
potatoes and string beans in sweet wine demiglaze
Pan roasted pork tenderloin with roasted potato and string beans in mustard sugar
glaze

-Last-

Tiramisu

Homemade Italian cake made with ladyfingers dipped in espresso,
layered with Mascarpone and grated chocolate.

Cannoli

Tube-shaped shells of fried pasta, filled with a sweet creamy filling of mascarpone and
ricotta cheese blended with some vanilla

Antico Forno

93 Salem St., North End,
Boston, MA, 02113; 617-723-6733
www.AnticoFornoBoston.com