

THE TRAVELED CHEF

YOUR PASSPORT TO GLOBAL CUISINE



210.710.1456

Italian Dinner

Appetizers

Arrancini

Crunchy rice balls with a ragu and cheesy center

Charcuterie Board

Italian cured meats and cheeses

Caponata Bruschetta

Sweet and sour eggplant married with a rich tomato sauce

Main Course

Ossobucco

Braised veal shanks served over lemon Parmesan polenta

Shrimp Marsala

Seared gulf shrimp served with Marsala and mushroom pan sauce

Vegetarian Option

Eggplant Parmesan

Dessert

Cannoli

Sweetened ricotta cheese served inside crispy cannoli shells

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