

FIRST NIGHT LEXINGTON | 2018

DINNER MENU

PRIMI

CHOOSE ONE

INSALATA DEL GIARDINO

local mixed greens served with baby beets, spiced walnuts and gorgonzola vinaigrette

PEPATA DI COZZE

Prince Edward Island mussels served in a spicy tomato sauce

ZUPPA DI CAROTA E ZENZERO

carrot and ginger soup with crème fraiche

SECONDI

CHOOSE ONE

PARMIGIANA DI MELANZANA

traditional eggplant parmigiana topped with mozzarella and served with house tomato sauce

POLLO RIPIENO

Sausage and ricotta stuffed chicken breast with peas, spring onions and potato cake

LA SPIGOLA CON LENTICIE

fresh pan seared rockfish with lentils and sunchokes

GNOCCHI CON RAGU

house-made potato gnocchi with Autumn Olive Farms sausage

IL LOMBATELLO

seared Hanger steak with oyster mushrooms, potato hash and shallot gastrique

DOLCI

CHOOSE ONE

IL TIRAMISU POT

Espresso soaked cake layered with Marscapone cheese infused with Madagascar vanilla. Topped with Cocoa and garnished with coffee liquor soaked lady fingers

LA PANNA COTTA

sweetened cooked cream and fresh berry compote

TORTINO DI CREMA ALLO CIOCCOLATO

chocolate cake with creamy center and caramel gelato



ROCCA
BAR • RISTORANTE

A Taylor Hospitality Managed Property

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HORS D'OEUVRES

POLPETTE

ARANCINI

CHEESE BOARD
with crackers

POTATO CROQUETTE

SHRIMP COCKTAIL

RAW OYSTERS



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