

*Italy*

## ***Caesar Salad***

**Crisp romaine hearts tossed with croutons and shaved Parmesan in a rich, savory dressing.**

***A classic dish often credited to Caesar Cardini, the Italian-born restaurateur who helped popularize it in North America in the 1920s.***

## ***Italian Meat Lasagna***

**Layers of tender pasta, slow-cooked meat ragù, creamy ricotta, and melted mozzarella, baked until golden and bubbling.**

***A timeless Italian dish whose layered style developed in Naples during the Middle Ages.***

## ***Tiramisu***

**A classic Italian dessert made with layers of mascarpone cream, espresso-soaked ladyfingers, and a dusting of cocoa.**

***Its name, Tiramisù, means “pick me up” in Italian.***

## ***Wine***

**Cabernet Sauvignon**

*Pasta La Vista*  
VERONICA

\*Menu subject to change