

7-21-1972

## July 21st - Italian Dinner Menu

MS Sea Venture

Follow this and additional works at: [https://scholarsarchive.jwu.edu/catapano\\_menu\\_donations](https://scholarsarchive.jwu.edu/catapano_menu_donations)

---

### Repository Citation

MS Sea Venture, "July 21st - Italian Dinner Menu" (1972). *Joan Catapano donations*. 12.  
[https://scholarsarchive.jwu.edu/catapano\\_menu\\_donations/12](https://scholarsarchive.jwu.edu/catapano_menu_donations/12)

This Restaurant Menu is brought to you for free and open access by the The Donor Menu Collections at ScholarsArchive@JWU. It has been accepted for inclusion in Joan Catapano donations by an authorized administrator of ScholarsArchive@JWU. For more information, please contact [jcastel@jwu.edu](mailto:jcastel@jwu.edu).



*Handwritten signature*



# *Italian Dinner*

Friday, July 21, 1972

## WINE SUGGESTION

White : Verdicchio  
Orvieto Mild

Red : Valpolicella  
Chianti Riserva Ducale

*A complete "WINE LIST" is available from the Wine Steward*

*Prosciutto Crudo di Parma*

*Green Peppers all'Acciuga*

*Capocollo di Monte Mario*

*Bocconcini di Mozzarella "Quo Vadis"*

*Rice Stuffed Tomatoes*

*Fresh Celery alla Ciociara*

*Tuna Fish and Beans alla Veneta*

*Stracciatelle alla Romana*

*Raviolini in Capon Broth*

*Famous Fettuccine all'Alfredo*

*Grouper Stewed in Capri White Wine, New Potatoes*

*Golden Lamb Cutlet Florentine, Spinach Leaves*

*Veal Piccata alla Lombarda*

*Sweet Peas*

*Top Sirloin Slices Broiled on Black Oak Embers, Natural Jus*

*Fried Diced Potatoes*

*Stuffed Supreme of Capon Casanova*

*Saute' Artichokes*

*Ideal Potatoes*

*Salad Italian Style*

*Special Cheese from the Italian Countryside*

*Auricchio*

*Bel Paese*

*Gorgonzola*

*Reggiano*

*Roman Delice*

*Cassata alla Siciliana*

*Italian Fine Pastries*

*Basket of Fresh Fruit in Season*

*Coffee*

