



**A culinary dining room experience
in a classroom setting
ITALY**

Choice of Appetizer

Pasta E Fagioli
(Pasta and Bean Soup)

Cacio e Pepe
(Cappellini Pasta with Pecorino Romano Cheese and Pepper)

Choice of Entrée

Saltimbocca alla Romana
(Veal Cutlet with Prosciutto and Sage)

Agnello Arrosto
(Roasted Lamb with Lemon Scented Breadcrumbs and Rosemary jus)

Tonnato al Porcini
(Porcini Dusted, Seared Tuna Filet, Sundried Tomato and Oregano Butter)

All Entrées Served With

Spinach alla Romana
and

Risotto Milanese
(Arborio Rice Cooked in a Saffron Broth with Onions and Parmesan Cheese)

Chef's Choice of Dessert

Lunch \$7.00 | Dinner \$11.00

FSCJ Cafe Frisch is a simulated restaurant lab, operated as part of the culinary arts and hospitality management program by students and professors. Gratuities are appreciated and are utilized for special student activities carried out by the classes at the end of each term. We appreciate your interest and patronage.
Reservations can be made at: cafefrischreservations@fscj.edu

FSCJ
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