



Katmai Lodge Dining

TOUR OF ITALY

Appetizers

*Mussels marinara or Bianca – fresh cultured mussels sautéed with fresh garlic, white wine and our classic marinara sauce.

Or garlic, white wine, basil, Italian parsley, lemon wine butter sauce.

Served with lots of homemade bread for dipping!!!

*Golden Fried Calamari – crispy rings and tentacles served with spicy marina sauce or lemon Aioli

Salads

*Antipasto Platter – a sampling of imported meats and cheeses, mixed olives, house marinated vegetables served with mixed greens

Entrees

*Classic beef and fennel spiked sausage lasagna – fresh whole milk ricotta and mozzarella cheeses, tomato and fresh basil.

All layered between fresh pasta sheets then baked.

Served with saute of fresh baby spinach

*Traditional Eggplant Parmesan – golden fried eggplant, ricotta and mozzarella cheeses, basil, rich tomato sauce.

*Chicken Saltimbocca – breast of chicken pounded thin and stuffed with aged prosciutto ham, provolone cheese, sage leaf, baby spinach and a touch of tomato sauce.

Tossed with a Maderia cream sauce