

# Tour de Italy

Italian Cuisine



All entrees served with Fresh Bread & a choice of House or Caesar Salad

## Homemade Lasagna

Layered with Sausage, Beef, Spinach & lots of cheese

## Chicken Piccata

Chicken in a White Clam Sauce/ Served over Angel Hair pasta

## Eggplant Parmesan

Pan seared Eggplant/ Topped with Fresh Mozzarella & Parmesan Cheese  
Served with Marinara Sauce & Penne Pasta

## Spaghetti & Meat Sauce

Flavorful homemade Meat Sauce & Fresh Parmesan Cheese

## Shrimp Alferdo

Sauté Shrimp w/ White Wine Alferdo Sauce over Fettuccini Pasta

## Chicken Saltimbocca

Chicken Cutlet w/ Fresh Sage Prosciutto Ham over Spring Pea/Risotto

## A “Ting Bite” of Italian Cuisine History:

This cuisine that developed in Italy during the Middle Ages had a number of cultural origins. Italy may be home to the World’ oldest known Cookbook. Many dishes that were once regional, however, have proliferated in different variations across the country in the present day. Significant change occurred with discovery of the **NEW WORLD** which helped shape much of what is known as Italian cuisine today with the items such as **potatoes**, **tomatoes**, **bell pepper** and **maize**, which are all central parts of the cuisine but not introduced in scale until the 18th century. **Coffee**, and more specifically **espresso**, has become highly important to the cultural cuisine of Italy.



Bashamá  
Office: 678.402.7114  
Fax: 678.402.7340  
bashama@bashamacatering.com  
www.bashamacatering.com