



Dinner Menu

ANTIPASTI

CROSTINI DELLA CASA-*Garlic bread topped with sun dried tomato, hearts of artichoke, mushrooms and mozzarella.*

MOZZARELLA CAPRESE-*Fresh mozzarella served with sliced tomato, basil, and olive oil*

CALAMARI-*Choice of Calamari fried or sautéed with tomato sauce.*

FRUTTI DI MARE-*A combination of shrimp, mussels, clams, calamari and crabfingers with vermouth sauce*

CRABCAKE-*Crab and shrimp blended in a lovely seafood cake and served with tarragon cream sauce.*

PROSCIUTTO DI PARMA-*Imported Italian ham served with melon*

CARPACCIO DI SALMONE-*Fresh cured salmon thinly sliced accented with capers and a light vinaigrette.*

SCAMPI GALLIANO-*Shrimp sautéed with fresh herbs and garlic in a Galliano sauce*

BOCCONCINI DI CARGIOFI-*Stuffed artichoke bottoms prepared with crabmeat, hearts of artichoke and parmesan cheese served with pablano pepper sauce*

INSALATE E ZUPPE

HOUSE SALAD-*Green leaves with tomato and Italian vinaigrette*

INSALATA DI CESARE-*Classic Caesar salad*

INSALATA CIPRIANI-*Radicchio, endive, bibb, hearts of palm, asparagus, mushrooms with a balsamic vinegar dressing*

MINISTRONE-*Fresh vegetable soup*

ZUPPA DEL GIORNO-*Soup of the day*

PASTA DELLA CASA

LINGUINE PESCATORE-*Linguine prepared in a zesty tomato sauce and topped with mussels, clams, shrimp and crab fingers*

MANICOTTI & CANELLONI-*A combination of manicotti filled with ricotta and canelloni filled with veal and spinach served with béchamel and tomato sauce*

LASAGNA DELLO CHEF-*Chef's own recipe*

RAVIOLONI-*Large homemade ravioli filled with a lobster, shrimp mousse. Served with basil cream sauce*

RISOTTO ITALIANO-*Creamy Italian rice prepared with imported wild mushrooms*

FETTUCINE ALFREDO-*Fettuccine Alfredo served with grilled chicken strips*

RIGATONI CONTADINA-*Sautéed peppers and onions in a marinara sauce complimented with Italian sausage*

PENNE RUSTICA-*Prepared with prosciutto, mushrooms, peas, tomatoes and a touch of cream*

PESCE DEL MARE

ATLANTIC SALMON STEAK-*Grilled and served with a pink peppercorn sauce*

SEA BASS FIORENTINA-*Chilian sea bass pan seared and nestled on top of a bed of spinach with a Trebbiano white wine sauce*

CREPILLE AI FRUTTI DI MARE-*Homemade crepes filled with a combination of crabmeat, shrimp, and scallops. Served with lobster sauce*

SHRIMP FRADIAVOLO-*Shrimp served with linguini and a spicy tomato sauce*

SEA SCALLOPS BELVEDERE-*Sea scallops prepared with champagne garlic sauce and served on green and white fettuccine*

CIOPPINO LIVORNESE-*Italian fish soup made with a variety of seafood*

in a zesty tomato broth

POLLO E CARNE

VEAL or CHICKEN PARMIGIANI-Breaded, sautéed and topped with mozzarella and tomato sauce accompanied with pasta

POLLO ROMAGNOLA-Breast of chicken stuffed with smoked ham and provolone cheese in a poblano sauce. Served with pasta

INVOLTINI DI POLLO CIPRIANI-Breast of chicken stuffed with crabmeat complemented with a flavorful spinach basil cream sauce

BISTECCA ALL' ORTOLANA-Grilled sirloin of beef prepared with Italian herbs, mushrooms, garlic & olive oil

VITELLO BUONGUSTAIO-Veal scaloppine prepared with three different sauces-marsala, peppercorn, & tomato brandy

PICCATA DI VITELLO-Veal scaloppine sauteed with lemon butter and capers

POLLO PORTOFINO-Breast of chicken sauteed and slice topped with crabmeat and served with a tarragon tomato creams sauce

LOMBATA DI VITELLO-Grilled veal chop with mushrooms and Barolo wine sauce

FILETTO DI VITELLO-Tenderloin of veal, grilled and served with a delightful brandy cream sauce

I NOSTRI DOLCI

SOUFFLES-Your choice of chocalate, Grand Marnier, Amaretto, or Raspberry souffle

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HOMEMADE DESSERTS-*A selection from our dessert tray including
White & Dark Chocolate Mousse Cake, Tiramisu, Irish Cream Cake,*