



# LEXITALIA DI MARE



This month, we celebrate the talents of Chef/Restaurantier Gennaro Galtieri as he cooks with Chef Jeremy Ashby and the AZUR restaurant and patio staff to recreate some of his favorite seafood dishes from Lexitalia. The menu is designed to accentuate the quality of the seafood paired with Italian wines to be served al fresco style on our beautiful patio (weather permitting).

*June 26th @ 7:00 pm. \$60 per person plus tax and gratuity*

— ❦ — **MENU** — ❦ —

Bread Service with Lexitalia's housemade Italian dinner rolls and salted butter

## **SHRIMP SCAMPI**

Sautéed Key West pink shrimp in garlic and olive oil

## **LINGUINE WITH CLAM SAUCE**

whole sautéed littleneck clams with white wine, parsley, olive oil and linguine pasta

## **ORANGE ROUGHY**

basted with extra virgin olive oil, oregano and Gennaro's blend of spices and broiled with fresh parsley and lemon

## **GENARRO'S LEXITALIA CHEESECAKE**

A Lexington legend. Light and fluffy vanilla filling with graham cracker crust

*We will be featuring a broad selection of Italian wines to taste and sample throughout the meal presented by Ryan Russell from Heidleberg Distributors*