

# *Rainier Room*

## *Specials Sheet*

### *Soup of the Day*

#### *Pasta e Fagioli*

A hearty Italian zuppa made with ditali pasta, dark red kidney beans, tomatoes and finished off with mild Italian sausage, giving the soup a very extraordinary flavor.

Cup \$2.00 Bowl \$2.50

### *Entrees*

#### *Prawns Provencal*

Flavors from abroad. Large sautéed prawns in capellini pasta topped off with a Provencal sauce of white wine, kalamata olives, capers, roma tomatoes and Italian parsley. \$7.95

#### *Pollo Rosa Maria*

A classic dish from Italy. Grilled chicken breast stuffed with Fontina cheese and Prosciutto, topped with mushroom and herb butter sauce. \$6.95

### *Desserts*

#### *Buttermilk Panna Cotta*

An excellent fusion of flavors. Buttermilk panna cotta with cranberry-orange sauce on a bed of cranberry almond crust. \$2.95

#### *Mocha Pecan Fudge Pie*

Fall classic with explosive flavors. A sweet dough crust filled with chocolate, pecans and a shot of espresso. \$2.95