



BURNT PINE
SANDESTIN

February 27th

MAMA MIA!

APPETIZER:

Antipasto Romaine Salad with a White Balsamic Vinaigrette

a medley of crisp romaine lettuce, vibrant antipasto ingredients, and a delightful white balsamic vinaigrette

Arancini

golden-brown risotto balls filled with savory goodness, accompanied by a flavorful marinara sauce

MAIN COURSE:

Penne Pasta with Blackened Chicken

blackened chicken paired with perfectly cooked penne pasta, all smothered in a zesty cream sauce

Penne Pasta with Meatballs

Penne pasta in rich marinara sauce with succulent meatballs

SIDES:

Garlic Knots

soft, doughy knots infused with garlic and herbs, served warm for a delectable bite

Garlic Parmesan Roasted Vegetables

a medley of seasonal veggies roasted to perfection and finished with a sprinkle of savory Parmesan

Roasted Red Potatoes

tender, seasoned potatoes roasted to a golden perfection

DESSERT:

Canoli Cheesecake

combining the creamy richness of cheesecake with the classic taste of cannoli

Zeppole

light and airy Italian doughnuts dusted with powdered sugar