



## ICS Virtual Gala 2020 - *Cena Speciale*

### **Lasagne con Ragù di Carne e Funghi**

*Lasagna with Layers of Meat and Mushroom Ragu with Bechamel Sauce*

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### **Choice of:**

### **Arrosto di Vitello con Salsa di Nocciole e Spinaci con Uvetta e Pinoli**

*Roasted Veal with Hazelnut Sauce & Braised Spinach with Raisins & Toasted Pine Nuts*

**Or**

### **Filetto di Branzino ai Ferri con Spinaci Saltati e Salsa Verde**

*Grilled Filet of Branzino with Sautéed Spinach & Green Sauce*

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### **Crostatina Calda di Mele**

*Warm Apple Tart with Caramel Sauce*

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**Chef Roberto Donna** has been a renowned Italian chef since 1984. He won the James Beard Award in 1996 and was twice DC “Chef of the Year.” Owner of several restaurants over the years, his specialties span from Classic Northern (his Turin roots) to Southern Italian cuisine.

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### **Pick Up Details for Sunday, November 1, 2020:**

**11:00 am – 11:30 am** at Cesco Osteria, 7401 Woodmont Avenue, Bethesda, Maryland 20814

**12:00 pm – 12:30 pm** at Well Fargo, 5201 MacArthur Blvd NW, Washington, DC 20016

**1:00 pm – 1:30 pm** at 1721 Wilson Blvd, Arlington, VA 22209 (in front of Pho 75 Restaurant)

**\$20 extra for home delivery** within 5–8 miles from the locations above.

***For vegetarian and gluten-free requests, please contact Chef Donna directly.***

***Eat Well & Live Well!***

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