



## Taste of Thaw

**A Tasting Menu to celebrate the Freshest Flavors of the Season's Awakening**  
**Available for 4 to 12 People, Includes House Made Focaccia**  
**USD 100.00 Per Person**

### Antipasti

- **Pork Tonnato over Sauteed Asparagus**

Juicy, and succulent Pork Tenderloin cooked to perfection, brought to Room Temp, and tiny sliced. It Goes over sauteed asparagus, with the characteristic Tuna Sauce on top.

- **Insalata Russa and House-Made Brioche Bread**

Small Diced Vegetable, like carrots, potatoes, sweet peas, poached separately in a vegetable stock, Home-Made Majo and slices of hard-boiled eggs. It is served with Our Signature Brioche Loaf.

### Primi Piatti

- **Sardinian Fregula with Papocchio Vegetables and Saffron Mahi-Mahi**

Fregula is a kind of Cous-Cous but roasted. Served with a Mix of Diced Vegetable in Tomato Sauce. On top, diced Mahi-Mahi, lightly Sauteed and deglazed with a Saffron Broth.

- **House-Made Tagliatelle with "Fonduta Valdostana" and Guanciale Crumbles**

"Fonduta Valdostana" is a creamy sauce infused with Fontina Cheese and a hint of Grana Padano DOP; this dish is elevated to new heights.

### Secondi Piatti

- **Beef Lollipops, Arugula, Asian Pears, and Asiago, over Cherry Tomatoes, Arugula, and Balsamic Salad**

Tiny Slices of Beef Top Round, rolled with the ingredients above, lollipops-style sliced, and served over a refreshing salad

- **Meat-LESS Loaf over Sauteed Zucchini, Spring Onions and Yogurt Sauce**

This resembles a classic Small Meatloaf, but it is Vegetarian. Made with a flavorful blend of Chickpeas, Sweet Potatoes, Green and Kalamata Olives, and Grana Padano cheese. A tangy yogurt sauce adds a creamy finish to the dish.

### Contorni

- **Roasted Carrots and Shallots with Chermoula and Walnuts Crumble**

Chermoula is Pesto Made with Parsley, nuts, garlic, spices, and it matches perfectly with the roasted vegetables we have.

- **Eggplant Parmigiana**

The Classic and Original Recipe of Eggplant Parmigiana, baked to perfection. This is our TOP SELLING DISH.

### Dolci

- **House-Made Crostata with our House-Made Fruit Mix Marmalade**

Our Short crust Pastry Dough (Pasta Frolla) stuffed with House-Made Jam.

- **More than an Apple Pie**

Fresh Apples caramelized with Brown Sugar and Cinnamon, Artisanal Granola and Gelato.

Please inform us if a person in your party has a food allergy.

Take a look at our Menu make your choices and contact us at [info.mellowkitchen@gmail.com](mailto:info.mellowkitchen@gmail.com) or Call (610) 559-4738 to agree about details.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS