



**CENTRAL
TEXAS
COLLEGE™**

***CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.**

Central Texas College, Chef Ryan Villarreal, 2025



Menu

Entrees

- Zuppa de Mussels in White Wine-Garlic Sauce

*Fresh, tender mussels simmered in a fragrant white wine garlic sauce.
A hearty dish to think about always! –*

\$22.00

- Shrimp Scampi a la Linguine

Juicy shrimp sautéed in a zesty garlic butter sauce with a splash of lemon and a kick of white wine, all tossed with tender pasta.

Served with one additional side

\$21.00

- Eggplant Parmigiana

Layers of tender, breaded eggplant, rich Bolognese sauce, and melted ricotta and mozzarella cheese, baked to perfection and topped with freshly grated Parmesan cheese and fragrant parsley.

A classic Italian dish.

\$20.00

Sides (all additional sides have a charge of \$3.50)

- *Garlic Parmesan Roasted Potatoes- Oven roasted potatoes infused with garlic, topped with Parmesan cheese.*
- *Garlic Sage Parsnip Mash-Sweet parsnip mash infused with a garlic sage oil.*
- *Balsamic Roasted Broccoli- Sweet and savory broccoli, roasted with a balsamic glaze.*
- *Lemon Parmesan Green Beans-Sautéed in lemon and olive oil, topped with parmesan cheese.*



Menu



Starter

- Tomato bruschetta with a balsamic glaze

Tomatoes served on a piece of French bread, with chiffonade basil, and a drizzle of balsamic glaze

\$8.50

Soup

- Lemon Chicken Orzo soup with focaccia

A chicken-based soup that's smooth and hearty to satisfy you easily! Containing vegetables, aromatics, and orzo pasta, you can't beat it! Served with a chewy piece of garlic rosemary focaccia

\$8.50

Salads

- Caesar salad

Made with fresh, crunchy romaine and grated parmesan, topped with croutons and juicy chicken breast, it is served with house-made Caesar dressing!

\$13.00

Desserts

- Tiramisu

Made with rich and creamy mascarpone cream, espresso-soaked ladyfinger cookie layers, and a touch of dark rum, it's an indulgent treat that's dusted in a fine layer of cocoa powder.

\$6.50

- Italian Lemon Ricotta Cake

This Italian Lemon Ricotta Cake is a light and fluffy dessert, featuring a delicate balance of citrusy lemon and creamy ricotta. Drizzled with vibrant raspberry sauce for a tangy contrast, it's finished with a dusting of powdered sugar, adding a sweet, refined touch to every bite.

\$6.00

Andiamo A Mangiare!



Ciao, rimani un po'! Italy is widely known throughout the Mediterranean and across the globe for its esteemed historical features, amazing landscapes, and refreshing views! I must say the food beats all else! Let the taste of its fresh produce take you to a place you've only seen in pictures, let the sweet smell of lemons and earthy, aromatic scent of coffee sweep you off your feet, leaving you wanting more! Let my recipes leave you wanting to book a flight to the Amalfi coast just to see the magnificent views of the ocean, just to take in your dream foodie destination!

