



COURSE ONE

C·I – POTATO & LEEK TORTELLINI

Delicate tortellini filled with silky potato and sweet leeks, served in a rich Parmigiano Reggiano brodo and finished with crispy, pepper-cured Italian guanciale for a touch of depth and savor.

COURSE TWO

C·II – PEAR & CHESTNUT RAVIOLI

A luxurious expression of fall – sweet pear and roasted chestnut come together inside tender ravioli, bathed in browned butter and a Parmigiano Reggiano cream sauce, topped with fragrant fried sage.

COURSE THREE

C·III – RIGATONI AL SALSICCIA

Hearty rigatoni tossed in a slow-simmered Italian sausage ragù, layered with 24-month aged Parmigiano Reggiano and Pecorino Romano, and finished with a hint of charred radicchio for subtle bitterness and balance.

COURSE FOUR

C·IV – RAVIOLO AL TARTUFO

A show-stopping single raviolo filled with a tempura-fried egg yolk, perfumed with aromatic Périgord truffles, and glossed in nutty browned butter – a decadent finale to the journey.

EXECUTIVE CHEF DEVIN DEDIER
HEAD CHEF DYLAN PENNELL
SOUS CHEF MITCHELL DAVENPORT