

\$125 per guest  
\$25 for wine pairings



## Antiposti

### **ZUPPA DI SPINACI [GF]**

creamy spinach soup, poached egg, Parmigiano Reggiano tuille

### **PRIMO SALE FRITTO [GF\*]**

fried Sicilian sheep's milk pecorino, red bell pepper & Calabrian chile sauce, Sicilian orange blossom honey.

### **INSALATA DI ARANCE ROSSE E FINOCCHI [GF] [VG]**

blood oranges, fennel, red onion, greens, candied pistachios, champagne shallot vinaigrette.

## Primi

### **PICI ALL' ASTICE [GF\*]**

imported sun-dried pasta, piennolo tomatoes, cold water lobster ragu.

### **RISOTTO ALLA MILANESE [GF] [V]**

Carnaroli rice, stock, onion, saffron, Parmesano Reggiano DOP, cracked black pepper.

### **GNOCCHI CON SABRE DI POLLO [GF\*]**

house-made potato gnocchi with chicken sauce, pancetta, porcini & chestnut mushrooms, Castelvetro olives, Pecorino Romano.

\$5 for gluten-free pasta/gnocchi

## Secondi

### **FILETTO AI FERRI [GF\*]**

center cut CAB filet mignon, wood fired, wild mushroom truffle cream, roasted potatoes, grilled asparagus

### **BRANZINO ALLA SICILIANA [GF\*]**

parchment baked branzino fillet, herbs, garlic, lemon, Sicilian capers, olives, oven roasted potatoes, sauteed broccolini.

### **TAIEDDHA [GF] [VG]**

cast iron baked potatoes, arborio rice, zucchini, porcini mushrooms, vegan mozzarella & parmesan, basil infused EVOO.

## Dolci

### **CASSATEDDI CA RICOTTA [GF]**

fried pastry, sheep's milk ricotta, chocolate, orange blossom honey

### **TORTA DI PISTACHIO**

pistachio cake, chocolate ganache

### **TORTA ALL' ARANCIA ROSSA [GF] [VG]**

blood orange cake, amaro- orange glaze.

one item per course per guest  
\*can be prepared gluten-free

tax and gratuity not included

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.