

\$145 per guest  
\$30 for wine pairings



## Antiposti

### ZUPPA DI SPINACI [GF]

creamy spinach soup, poached egg, Parmigiano Reggiano tuille, crostini

### BURRATA AL FORNO [GF\*]

oven baked cherry tomatoes and herbs, fresh burrata, chili flakes, toasted house focaccia

### 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, chili flakes, garlic, cold water lobster ragu.

### RISOTTO AI PORRI [GF] [V]

Carnaroli rice, caramelized leeks, leeks, Parmesano Reggiano DOP, cracked black pepper.

### GNOCCHI AI QUATTRO FORMAGGI [GF\*]

house-made potato gnocchi with Gorgonzola dolce, Parmesano Reggiano, Grana Padano, Pecorino Romano

## Secondi

### GUANCE DI MANZO [GF\*]

braised grass-fed beef cheeks, green peppercorn sauce, sour cream mashed potatoes, sauteed asparagus

### SPIGOLA AL SALMORIGLIO [GF\*]

pan fried sea bass, lemon & green herb sauce, olive oil roasted fingerlings, sauteed broccolini

### TAIEDDHA [GF] [VG]

cast iron baked potatoes, Carnaroli rice, zucchini, porcini mushrooms, vegan mozzarella & parmesan, basil

## Dolci

### CROSTATA DI CIOCCOLATO [GF]

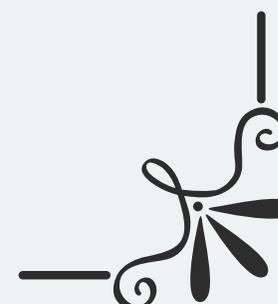
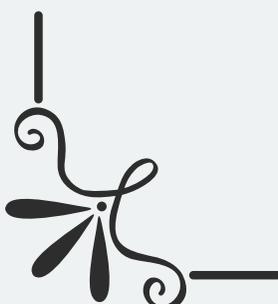
chocolate mousse tartlet, fresh berries. Available GF

### CANNOLO CON PISTACHIO

pistachio cream, cannolo shell, chocolate espresso 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.