

\$130 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, 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, cold water lobster ragu.

RISOTTO AI PORRI [GF] [V]

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

GNOCCHI AI QUATTRO FORMAGGI [GF*]

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

Sub: Gluten-free pasta/gnocchi

Secondi

GUANCE DI MANZO [GF*]

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

BRANZINO AL SALMORIGLIO [GF*]

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

TAIEDDHA [GF] [VG]

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

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.