

\$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.