

\$145 per guest
\$30 for wine pairings



Antiposti

TARTATE DI TONNO [GF]

tuna tartate, lemon aioli, fried Sicilian capers, fresh herbs

INSALATA DI ARANCE ROSSE E FINOCCHI [GF] [V]

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

PASTA E CECI [GF] [V]

wood-fired San Marzano tomatoes, vegetable stock, onion, garilc, kale, chickpeas, ditalini, basil, thyme, oregano, crushed red pepper

Primi

PICI ALL' ASTICE [GF*]

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

GNOCCHI AI QUATTRO FORMAGGI [GF*]

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

RISOTTO AI PORRI [GF] [V]

Carnaroli rice, caramelized leeks, leeks, cashew parmesan, cracked black pepper

*sub gluten-free pasta

Secondi

GUANCE DI MANZO [GF]

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

IPPOGLOSSO CON SALSA SALMORIGLIO [GF]

pan seared Halibut, EVOO, lemon & herb sauce, Sicilian capers, roasted fingerlings, sauteed broccolini

CAPONATA SICILIANA [GF] [V]

Eggplant, onions, peppers, celery, tomatoes, olives, capers, red wine vinegar, parsley, housemade foccacia

Dolci

CROSTATA DI CIOCCOLATO [GF]

chocolate mousse tartlet, fresh berries. Available GF

TORTA ALL' ARANCIA ROSSA [GF] [VG]

blood orange cake, amaro- orange glaze.

CANNOLO CON PISTACHIO

pistachio ricotta cream, cannolo pastry, chocoalte espresso ganache

tax and gratuity not included

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