



## An Intimate Italian Evening

*A Romantic Italian Dinner Experience – Dairy  
A romantic Italian-inspired dinner designed to feel elegant, seasonal, and refined.*

### WELCOME BITE

#### Whipped Ricotta Crostini

*Toasted crostini with whipped ricotta, roasted cherry tomato confit, basil oil, lemon zest, and flaky sea salt*

### FIRST COURSE

#### Roasted Beet & Citrus Carpaccio

*Thin-sliced roasted beets with orange segments, arugula, toasted pistachios, aged balsamic, and extra virgin olive oil*

### PASTA COURSE SMALL PLATE

#### Handmade Tagliatelle al Limone

*Fresh tagliatelle tossed with lemon, olive oil, garlic, fresh herbs, cracked black pepper, and a light Parmesan finish*

### MAIN COURSE SELECTIONS

#### OPTION I - PASTA

#### Burrata & Zucchini Lasagna Roll-Ups

*Tender lasagna noodles rolled with zucchini, ricotta, Parmesan, and herbs, baked until lightly golden. Finished with torn burrata, fresh basil, and a bright lemon pesto drizzle.*

#### OPTION II - FISH

#### Mediterranean Herb-Crusted Branzino

*Oven-roasted branzino with lemon, parsley, garlic, capers, cherry tomatoes, olives, and roasted fingerling potatoes.*

#### OPTION III - VEGETARIAN

#### Eggplant Involtini

*Thin roasted eggplant rolled with ricotta, spinach, basil, and mozzarella, baked in San Marzano tomato sauce.*

### DESSERT SELECTION (two options)

#### Tiramisu

*Espresso-soaked ladyfingers layered with mascarpone cream and cocoa*

#### Panna Cotta

*A smooth vanilla cream custard served with seasonal berries or fruit sauce*

### OPTIONAL ADD-ON

#### Digestif Service

*Limoncello, espresso, or fresh mint tea served with dessert*



*An elegant dining experience designed to feel warm, refined, and unforgettable.  
For more information, please call or WhatsApp/text us at 917-331-5729  
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