



An Intimate Italian Evening

A Romantic Italian Dinner Experience - Meat

A romantic Italian-inspired dinner designed to feel elegant, seasonal, and refined.

WELCOME BITE

Tomato Confit Bruschetta

Toasted artisan crostini, slow-roasted tomato confit, basil, garlic, aged balsamic, extra virgin olive oil

FIRST COURSE

Roasted Beet Carpaccio

Thinly sliced roasted beets, citrus segments, baby arugula, toasted pistachios, fresh herbs, white balsamic vinaigrette

PASTA COURSE SMALL PLATE

Handmade Tagliatelle Pomodoro

Fresh handmade pasta tossed with slow-simmered San Marzano tomato sauce, basil, garlic, olive oil, and a touch of Calabrian chili

MAIN COURSE SELECTIONS

OPTION I - MEAT

Tuscan Braised Short Rib

Slow-braised boneless short rib with red wine, rosemary, garlic, tomato, onion, and herbs.

Served with roasted garlic potato puree, charred broccolini, and red wine jus.

OPTION II - FISH

Mediterranean Herb-Crusted Branzino

Pan-seared branzino with lemon zest, parsley, basil, rosemary, garlic, white wine, and Sicilian olive oil. Served with crispy fingerling potatoes, grilled asparagus, and tomato confit.

OPTION III - VEGETARIAN

Wild Mushroom Risotto-Style Farro

Toasted farro cooked with porcini, cremini, white wine, thyme, garlic, and vegetable stock. Served with roasted carrots, crispy leeks, and herb oil.

DESSERT

Lemon Olive Oil Cake

Macerated berries, candied lemon zest, and berry coulis

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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