



\$48.00 per person plus tax and gratuity

ANTIPASTI

choice of:

Arugula, Heirloom Carrots, Shaved Ricotta Salata, Preserved Orange Vinaigrette

Roasted Beets, Italian Burratta, Lotus Chip, Orange, Basil, Beet Vinaigrette

Shaved Brussel Sprouts, Caesar, Prosciutto, White Anchovy, Parmesan Chip, Focaccia
Crouton

Soup of the day

PIATTO PRINCIPALE

choice of:

Rigatoni Bolognese – Ground AAA Beef & Veal Tenderloin

Wild Mushroom & Spinach Fritter “Pannelle”, Beluga Lentil & Ancient Grain Ragu,
Salsa Verde, Pumpkin Seeds (*Vegan*)

Apple and Spinach Stuffed Chicken Breast, Roasted Brussel Sprouts, Braised Red Cabbage
Parsnip Puree, Gooseberry Chicken Jus

Roasted Atlantic Salmon, Cauliflower, Green Peas, Strawberry, Mix Greens, Salsa Verde

DOLCI

choice of:

Tiramisu

Coconut Lime Cannoli

Sorbet of the day and Biscotti



\$52 per person plus tax and gratuity

ANTIPASTI

choice of:

Arugula, Heirloom Carrot, Shaved Ricotta Salata, Preserved Orange Vinaigrette

Baby Kale, Goat Cheese, Candied Almonds, Apple, Chianti Emulsion

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Soup of the day

PIATTO PRINCIPALE

choice of:

Roasted Beet Risotto, Lemon Mascarpone, Chive Oil, Pistachio Crumbs

Apple and Spinach Stuffed Chicken Breast, Roasted Brussel Sprouts, Braised Red Cabbage
Parsnip Puree, Gooseberry Chicken Jus

Wild Mushroom & Spinach Fritter "Pannelle", Beluga Lentil & Ancient Grain Ragù,
Salsa Verde, Pumpkin Seeds (*Vegan*)

Roasted Atlantic Salmon, Cauliflower, Green Peas, Strawberry, Mix Greens, Salsa Verde

Spinach, Prosciutto and Provolone "Involtini" Veal Tenderloin, Butternut Squash Puree,
Brussel Sprouts, Cauliflower, Marsala Jus

DOLCI

choice of:

Tiramisu

Panna Cotta Al Limone

Sorbet of the day and Biscotti