



\$48 MENU

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

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Apple Chip (*Vegan*)

Apple and Spinach Stuffed Chicken Breast, Brussel Sprouts, Black Kale, Parsnip Puree, Gooseberry Chicken Jus

Roasted Atlantic Salmon, Sumac Yogurt, Marinated Farro Salad, Rapini, Charred Eggplant Puree

DOLCI

Choice of:

Lemon Panna Cotta

Coconut and Lime Cannoli

Tiramisu

Sorbet



\$52 MENU

ANTIPASTI

choice of:

Arugula, Heirloom Carrots, 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 Chicken Breast, Brussel Sprouts, Black Kale, Parsnip Puree, Gooseberry Chicken Jus

Wild Mushroom & Spinach "Pannelle", Marinated Farro Mushroom Ragu, Salsa Verde, Pumpkin Seeds (*Vegan*)

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Apple Chip (*Vegan*)

Truffle Wild Boar Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Shaved Ricotta Salata

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

DOLCI

Choice of:

Lemon Panna Cotta

Coconut and Lime Cannoli

Tiramisu

Sorbet