



LUNCH TASTING MENU

Soup of the day chef's choice

Or

Arugula, marinated eggplant, oven dried cherry tomatoes, shaved Parmigiano, balsamic reduction

*

Rigatoni with ragu Bolognese

*

Pan seared salmon with spinach

Or

Beef spezzatino served with polenta

*

Tiramisu

Or

Sorbet

\$40

EXECUTIVE CHEF ANTONIO SAVINO



LUNCH TASTING MENU

Traditional Parmigiana of eggplant

Or

Kale with craisins and pine nuts served with gorgonzola dressing

*

Lasagna Bolognese with the traditional ragout

Or

Risotto cacio pepe

*

Codfish "all' acqua pazza"

Or

Beef spezzatino served with polenta

*

Basil panna cotta with mix berries

Or

Tiramisu

\$50

EXECUTIVE CHEF ANTONIO SAVINO



LUNCH TASTING MENU

Soup of the day chef's choice

Or

Frisee with oranges, grapefruit segment, fennel, and taggiasca olives

Or

Bufala mozzarella with prosciutto di Parma aged 30 months

*

Cavatelli with garlic olive oil, broccoli and calamari

Or

Risotto with rum and gorgonzola

*

Pan seared artichard with crispy salad

Or

Skirt steak with salsa verde and truffle fries

*

Basil panna cotta with mix berries

Or

Ricotta mousse with pears and hazelnuts

\$60

EXECUTIVE CHEF ANTONIO SAVINO



DINNER TASTING MENU

Chef's amuse bouche

Bufala mozzarella with prosciutto di Parma aged 30 months served with warm caponata

Traditional Parmigiana of eggplant

*

Rigatoni "alla norma"

Or

Risotto with mascarpone and vegetables

*

Codfish "Livornese" with capers, black olives and roasted potatoes

Or

Neapolitan meatloaf served with broccoli rabe and potatoes puree

*

Tiramisú di latte

Or

Selection of our three artisanal gelato and sorbetti

\$70

EXECUTIVE CHEF ANTONIO SAVINO



DINNER TASTING MENU

Chef's amuse bouche

Mussels in spicy peppers sauce

Kale with raisins and pine nuts served with gorgonzola dressing

*

Orecchiette with codfish and cauliflower

Or

Risotto with taleggio cheese and speck

*

Pan seared wild Scottish salmon served with cauliflower, oven dried tomatoes and capers sauce

Or

Skirt steak with walnuts sauce and truffle fries

*

Basil panna cotta with mix berries

Or

Fruit salad

\$80

EXECUTIVE CHEF ANTONIO SAVINO



DINNER TASTING MENU

Chef's amuse bouche

Octopus carpaccio marinated with orange and fennel

Burrata, butternut squash, walnuts, honey truffle

*

Arugula, marinated eggplant, oven dried cherry tomatoes, shaved Parmigiano, balsamic reduction

*

Paccheri with manila clams and mussels

Or

Saffron risotto with braised lamb shank

*

Wild striped bass "al cartoccio" with seafood, capers, black olives, and cherry tomatoes served with spinach

Or

Duck breast with wild cherry sauce, cremini and oyster mushrooms

*

Warm dark chocolate with pistachio gelato

Or

Mille foglie with wild cherry and Bavieran cream

\$100

EXECUTIVE CHEF ANTONIO SAVINO