



## BRUNELLO AND ROSSO DI MOLTALCINO TASTING MENU

### ANTIPASTI

**Beef tenderloin tartare with summer truffle and artichoke sauce**

**or**

**Panzanella salad with marinated salmon and stracchino**

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### PRIMI PIATTI

**Hand made Pici with aged pecorino Toscano and black truffle**

**or**

**Parpadelle with wild boar ragu finished with crumble hazelnut and liquorice**

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### SECONDI PIATTI

**Pan seared pistachio crusted Lamb loin with eggplant puree and basil sauce**

**or**

**Crispy slow cooked pork belly with carrots puree and broccoli romanesco**

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### DESSERT

**Schiacciata Fiorentina , sweet flatbread served with grape gelato**

EXECUTIVE CHEF ANTONIO SAVINO

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