



DINNER TASTING MENU

Soup chef's choice

Or

Prosciutto crudo 24 months with burrata and cherry tomatoes and basil sauce

Or

Warm mix mushroom salad finished with glazed vincotto

*

Risotto with mix vegetables and mascarpone cheese

Or

Rigatoni alla Bolognese

Or

Raviolo caprese stuffed with mozzarella, ricotta served with salsa al pomodoro

*

Wild Scottish salmon with spinach and potatoes

Or

Hanger steak with taleggio peppercorn sauce and fries

Or

Mix Vegetables platter

*

Cannolo stuffed with fresh ricotta and chocolate chip

Or

Selection of our artisanal gelato and sorbetti

\$85

EXECUTIVE CHEF ANTONIO SAVINO



DINNER TASTING MENU

Vegetable caponata served with ricotta salata cheese

Or

Sautéed mussels with spice peppers sauce

Or

Arugula salad, cherry tomatoes, walnuts and shave grana padano

*

Saffron risotto and mushroom

Or

Pennoni with slow cooked veal ragu "Genovese"

Or

Agnolotti stuffed with burrata, shrimps in tomato brandy sauce

*

Fresh orata served in caper lemon sauce, served with roasted potatoes

Or

Organic chicken breast Milanese served with crispy salad

Or

Traditional eggplant Parmigiana

*

Macedonia fruit salad

Or

Selection of our artisanal gelato and sorbetti

Or

Vanilla panna cotta

\$100

EXECUTIVE CHEF ANTONIO SAVINO



DINNER TASTING MENU

Pan seared octopus with oyster mushroom served with citronette sauce

Or

Beef carpaccio with arugula shaved grande and capers sauce

Or

Beets salad with red onions, confit tomatoes, with yogurt dressing

*

Truffle risotto

Or

Cavatelli with slow cooked shellfish ragout

Or

Beef agnolotti served with light brown sauce

*

Pan seared scallops serve with broccolini and carrots puree

Or

NY strip tagliata served with watercress salad with lemon peppercorn dressing

Or

Escarol cake stuffed with black olives, raisins capers and pinoli nuts served with sun dried tomatoes sauce

*

Chocolate sponge affogato with vanilla ice cream and gold edible leaves

Or

Selection of our artisanal gelato and sorbetti

Or

Crème brulee served with fresh berries

\$120

EXECUTIVE CHEF ANTONIO SAVINO