



DINNER TASTING MENU

Pan seared octopus with oyster mushroom served with citronette sauce

Or

Beef carpaccio with arugula shaved grana padano and capers sauce

Or

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

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Truffle risotto

Or

Cavatelli with slow cooked shellfish ragout

Or

Beef agnolotti served with light brown sauce

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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