

LUNCH TASTING MENU

Chef's amuse bouche

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

Traditional Parmigiana of eggplant

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Rigatoni "alla Bolognese"

Or

Risotto with mascarpone and vegetables

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

Or

Hanger steak Robespierre style

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Cannoli stuffed with fresh ricotta

Or

Selection of our three artisanal gelato and sorbetti

\$75

EXECUTIVE CHEF ANTONIO SAVINO