



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

Rigatoni Bolognese

*

Pan seared scallops serve with mushrooms and cauliflower puree

Or

NY strip tagliata served with arugula salad with lemon peppercorn dressing

Or

Mix vegetables platter with apple vinegar reduction

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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

EXECUTIVE CHEF ANTONIO SAVINO