



Sept 8th – 28th 2022

Three-Course Dinner Menu \$42.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

APPETIZERS:

Sicilian Meatballs, Mamma's Pomodoro, Pine Nuts & Currants

Shrimp Aguachile, Lime, Red Onion, Cilantro & Avocado

Housemade Fennel Sausage, Tuscan Peppers & Onions

Mista Salad, Local Greens, Manchego, Radishes, Asparagus & Red Onion

Caesar Salad, Little Gem Lettuce, Pancetta, Black Garlic, Anchovy & Focaccia Croutons

Fried Calamari, Marinara & Pecorino

ENTREES:

Bucatini Cacio & Pepe, Sheep Cheese & Cracked Pepper

Garganelli Brasied Lamb Neck Sugo & Pecorino

Grilled Chicken, Fingerling Potatoes, Lemon, Garlic & Rosemary

Cappelletti, Truffled Ricotta, English Peas, Prosciutto & Parmigiano

Tuscan Porchetta, Fennel Pollen & Braised Cannellini Beans

Faroe Island Salmon, Spinach, Sultanas, Pine Nuts & Citrus Butter

Roasted Beef Tenderloin, Caramelized Sprouts, Potato Puree & Black Truffle Sauce

DESSERT:

Tiramisu, Espresso Soaked Ladyfingers, Mascarpone & Cocoa

Cinnamon Sugar Bomboloni & Nutella