



## SUNSET MENU

### \$39 per person

#### APPETIZER (choice of)

**Sicilian Meatballs** - mamma's pomodoro, pine nuts, currants

**Beef Tartare** - soleggiati tomato, garlic, sicilian oregano, taggiasca olive

**Tuna Crudo** - clementine oranges, radish, macerated shallot, pistachio & mint

**Mista Salad** - local greens, manchego, radish, asparagus, red onion

**Wood Charred Octopus** - nerello rice, romesco, chorizo, almonds (add \$5)

#### ENTREE (choice of)

**Bucatini Cacio e Pepe** - sheep cheese, cracked black pepper

**Garganelli** - braised lamb neck sugo, sheep cheese

**Roasted Chicken** - roasted potato, escarole, cipollini, sage & salsa verde

**Faroe Island Salmon** - asparagus, fava, strawberries, crisp speck & fig balsamic glaze

**Rosticciana** - umbrian pork country ribs, peperonata agrodolce, polenta & fennel

**Beef Skirt Steak** - carrot mousseline, porcini mushroom & red wine beef jus (add \$15)

#### PRIMI DESSERT

**Tiramisu** - espresso soaked ladyfingers, mascarpone, cocoa

\*\*Dine-in only. Not valid with other promotions or discounts.