



SUNSET MENU

\$39 per person

5: 00 pm - 6: 00 pm

APPETIZER (choice of)

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

Beef Carpaccio - baby arugula, asian pear, gorgonzola, dijon vinaigrette

Tuna Tartare - shallot, bottarga, tonnato sauce, crostino

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 Half Chicken - free range, lemon, chili, broccolini, potato

Faroe Island Salmon - cavolo nero, orange, grapefruit, citrus butter

Heritage Pork Osso Buco - risotto milanese, gremolata, natural braising jus

Wagyu Filet Mignon - carrots, asparagus, mushrooms, truffle jus (add \$15)

PRIMI DESSERT

Tiramisu - espresso soaked ladyfingers, mascarpone, cocoa