



SUNSET MENU

\$39 per person

5: 00 pm - 6: 00 pm

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 - crostone, chicken liver, 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