



Sept 9th - 29th 2021

Three Course Dinner \$39.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

APPETIZERS (choice of:)

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

House-Made Fennel Sausage *fava, cherry tomato, fennel*

Kampachi Crudo *blood orange, kumquat, almond, meyer lemon (\$8.00 supp)*

Mista Salad *local, greens, manchego, radishes, asparagus, red onion*

Caesar Salad *little gem, pancetta, black garlic, anchovy & focaccia croutons*

Beef Tenderloin Carpaccio *capers, red onions, arugula & lemon oil*

ENTREES (choice of:)

Bucatini Cacio e Pepe *sheep cheese & cracked pepper*

Garganelli *braised lamb neck sugo & sheep cheese*

Meyer Lemon Risotto, *edamame, mascarpone, pecorino, mollica*

Rotisserie Chicken, *charred broccoli, sesame seed, pecorino, salmoriglio*

Berkshire Pork Rib Chop *favas, corn, celery root crema & apple cider gastrique*

Faroe Island Salmon, *spinach, garlic, sultanas, pinenuts, citrus butter*

Grilled USDA Prime Beef Tenderloin *Brussels Sprouts & Taleggio Sauce (+10.00)*

DESSERT (choice of:)

Tiramisu *espresso soaked ladyfingers, mascarpone & cocoa*

Cinnamon-Sugar Bomboloni *chocolate hazelnut sauce*

