Antipasti
Hot & Cold Appetizers, Soup and Salads

Burrata alla Panna con Carpaccio di Pomodori
hand-formed cow’s milk cheese with creamy lava center on tomato carpaccio, balsamic syrup

Vitello Tonnato*
thinly sliced chilled veal roast with tuna and caper aioli

Mosaico di Verdure Grigliate e Porcini all’Olio Vergine d’Oliva
porcini mushrooms, roasted garlic, grilled zucchini and eggplant drizzled with our own extra virgin olive oil

Insalata di Gamberi, Finocchi e Cannellini*
marinated shrimp, shaved fennel and white beans, white truffle oil

Calamari Fritti
crisp fried baby squid in a cone, lemon garlic dip

Sformato di Carciofi Gratinati al Castelrosso
twice baked artichoke soufflé, castelrosso cheese sauce

Fagioli Bianchi e Cozze
white bean & black mussel soup

Insalata Mista Capricciosa Profumata con Aceto Balsamico
tender baby field greens with pecorino cheese, chef’s vinaigrette

Buon Appetito
Cover charge $29 per person

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.