



January 25, 2019 to February 7, 2019

Primi Piatti

(Guest selects one)

ZUPPA DEL GIORNO

Soup of the day

POLENTA ALLA TOSCANA

*Pan seared polenta with
Parmesan Reggiano foam,
tomato jam, basil*

*** INSALATA DELLA CASA**

*Field greens, shaved radish,
candied carrots, balsamic glaze*

INSALATA CESARE

*Crispy green hearts of Romaine,
house Caesar dressing, shaved
Parmesan-Reggiano cheese,
toasted brioche croutons*

Secondi

(Guest selects one)

RAGU DI COSTOLETTE CON TAGLIATELLE DI ROSMARINO

*Housemade Rosemary Tagliatelle,
braised short rib Ragù, topped with
aged Pecorino cheese*

SALMONE ALLA GRIGLIA CON BACCA DI GRANO E INSALATA DI CALABRESE

*Grilled Norwegian Salmon on a
bed of wheat berries, citrus, fennel
Calabrese pepper salad*

***CAPESANTE CON RISOTTO DI FARRO**

*Pan seared Diver Sea scallops, creamy
Farro risotto, pomegranate seeds,
roasted winter squash*

*** MANZO CON PATATE E SABA**

*Pan seared Denver steak, roasted
garlic potato purée, glazed baby root
vegetables, Saba demi glaze*

Dolce.

(Guest selects one)

***PANNA COTTA DI ARANCIA ROSSA**

*Italian custard made with blood orange,
topped with candied citrus garnish*

PIONONO CON FRUTTI DI BOSCO

*Rolled sponge cake with sweet
ricotta, fresh berries, drizzled with
limoncello syrup*

*** TORTA DI CIOCCOLATA**

*Flourless chocolate cake, bittersweet chocolate syrup,
chocolate mousse, white chocolate straw garnish*

\$48 DINNER PER PERSON

(Beverage, tax, and gratuity not included)

** Indicates Gluten Free Items*