



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*

*** POLLO ALLA SALTIMBOCCA**
*Pan seared rolled Amish di-boned chicken filled with sage, wrapped in
San Danielle Prosciutto, butter, tomato sauce, turnip purée*

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*

\$24 LUNCH PER PERSON

(Beverage, tax, and gratuity not included)

** Indicates Gluten Free Items*