



CHOICE OF APPETIZER

Insalata Di Frisee

Frisee Salad • Herbed feta • roasted bosc pears • warm pancetta dressing

Zuppa di zucca alla Messicana

Roasted pumpkin • crispy chorizo • toasted Mexican pepitas

Polpo grigliato alla calabrese

Grilled marinated octopus • roasted fingerlings • lemon-herb yogurt • calabrian vinaigrette

Arancini Di Risotto Fritte

Risotto Fritters • Goat cheese • sundried tomatoes • parmesan • lemon-basil aioli

CHOICE OF ENTRÉE

Pollo Ai Funghi

Pan seared chicken lollipops • chanterelles • micro arugula • champagne soy sauce

Filëtto All aglio nero

Black garlic crusted 8oz filet • maytag blue butter

Ragú di cinghiale

Braised wild boar • mushrooms • toasted chestnuts • tagliatelle

Aragosta Con Burro Fuso

Butter Poached Lobster • Asparagus spears • grapefruit brulee • hollandaise

Agnello alla Colorado

Colorado Lamb Chops • Mint-parsley salsa verde • micro cilantro • toasted nuts

Baccala in Umido

White Wine Poached Black Cod • saffron cream • sourdough crumbs • dried chevre cheese • hazelnuts

DOLCI

Pudino Al Limone

Sticky lemon pudding • lemon custard • vanilla bean ice cream

Mille Foglie Alle More

Blackberry millefoglie • Chantilly • puff pasty

Chocolate Marquise

Chocolate ganache • chocolate mousse • gold dusted

Menu is one price \$90 per guest of a three course meal
Beverages and taxes are not included For your convenience, 20% gratuity will be added to all parties

