



CHOICE OF APPETIZER

Insalata di Mele

Frisee Salad • radichio • fiji apples • walnuts • gorgonzola • house vinaigrette

Zuppa di Cavolfiore

Roasted cauliflower • roasted chestnuts • crispy prosciutto

Carpaccio di Bresaola

Wagyu cured beef • baby arugula • parmigiano reggiano • corto olive oil

Risotto arborio con aragosta

Marinated grilled lobster tail • herb risotto

CHOICE OF ENTRÉE

Filèto con sugo D'aragosta

Pan seared filet • cold water lobster claws • herbs • shallot cognac cream sauce

Pollo all' Italiana

Chicken roulade • sundried tomatoes • fontina cheese • prosciutto • chicken bacon

Anatra e' piselli

Pan roasted duck • pea puree • cherry demi • pickled apples

Bistecca di Manzo

Wagyu Striploin • bourbon marinade • rosemary butter • onion jam

Filetto di Branzino

Crispy skin stiped bass • artichoke hearts • velouté sauce

DOLCI

Semifreddo al Frutto Della Pasionne

Passion fruit semifreddo • coconut crumbs • chocolate mousse

Zabaglione al Marsala

Italian egg custard • Fresh wild berries

Tartino Di Cimetete

Key lime sponge cake • sweetened cream cheese Filling

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

