



## MENÙ DI CAPODONNO

### *CHOICE OF APPETIZER*

#### *Insalata Di Manchego e Mele*

*Baby arugula • Marcone almonds • Granny Apples • Manchego cheese • Apple cider vinaigrette*

#### *Zuppa Di Aragosta*

*Lobster bisque • Poached lobster • Crème fraiche • Parmesan croutons • Chives*

#### *Gamberi Con Aglio Grattinati*

*Sauteed shrimp • Horseradish havarti gratin • Mixed greens*

#### *Carpaccio Di Wagyu*

*Thin sliced Australian wagyu filet • Fried Capers • Sliced fennel • Sliced Parmesan • Truffle aioli •  
Lemon*

#### *Tortino Di Granghio*

*Jumbo lump blue crab • Red pepper • Lemon dressed baby arugula*

### *CHOICE OF ENTRÉE*

#### *Pollo Arrosto*

*Roasted airline chicken • Chicken jus • Cornbread salad*

#### *Bistecca Di Wagyu*

*Wagyu striploin • Bordelaise sauce • Horseradish crème fraiche*

#### *Filletto Di Manzo*

*Wild mushroom melange • Black truffle cream sauce*

#### *Costolette Di Agnello*

*Lamb rack • Pistachio crusted • Dijon mustard • Port wine reduction*

#### *Astice Al Burro*

*Lobster • Citrus herb infused butter • Sauce fines herb*

#### *Branzino Ala Menta*

*Mediterranean bass • Extra virgin olive oil • Cilantro mint relish*

### *DOLCI*

#### *Zeppole Di San Giusette*

*Ricotta Fritters • Chocolate hazelnut dipping sauce • Hazelnut crumbs*

#### *Lava Di Cioccolato*

*Chocolate lava cake*

#### *Torta Di Limette*

*Key lime pie*

\*Menu is one price \$80 per guest of a three course meal\*  
Beverages and taxes are not included For your convenience, 20% gratuity will be added to all parties

