



January 27th - February 9th

Dinner

\$65 per person

not including gratuities or tax

STARTER

choice of:

Bresaola, Insalatina Agli Agrumi, Pomodoro in Olio Cottura, Chips di Parmigiano

Beef cured meat, citrus dressing salad, confit tomato, reggiano chips.



Cavolfiori Fritti, Maionese di Soia

Crispy fried cauliflower, soy mayonnaise.

MAIN

choice of:

Petto di Pollo Ripieno all'Asiago, Laccato al Chianti

Stuffed chicken breast with asiago cheese, chianti wine demiglaze.



Ravioli Gamberi e Piselli in Salsa Aurora

Home made cheese ravioli, shrimp and pea in cherry tomato rosé sauce.



Salmone Alla Griglia con Chips di Bietole

Grilled salmon fillet, dijon mustard, beet chips, daily veggies and potato.



Costoletta di Maialino, Glassa di Bomba

Pan seared pork chop, sweet and spicy bomba glaze, daily veggies and potato.

DESSERT

choice of:

Home-made Sorbet

Merengue crumble, fresh berries, mint.



Ricotta Cheese Cake

With candied pear.



Neapolitan Sfogliatella S Rosa

With sour black cherries.

