

Three-Course Prix Fixe

\$46 (tax and gratuity not included)

Antipasti

Vitello Tonnato

Chilled sliced veal, creamy tuna sauce, arugula and capers, garnished with lemon

Zuppa Cremosa al Pomodoro e Basilico

Tomato soup with shallots, garlic, fresh basil and a touch of cream

Gamberi e Capesante in Padella

Shrimp and bay scallops sautéed with butter, garlic, shallots, white wine, parsley and a hint of lemon served with toast points

Secondi

Ravioli di Spinaci e Ricotta

Spinach and ricotta ravioli in a pomodoro sauce with blistered heirloom tomatoes

Tagliatelle al Ragù di Cinghiale

House made ribbon pasta with a wild boar ragu

Sardi alla Liguria

House made pasta shells sautéed with pancetta, peas and a Parmigiano cream sauce, garnished with toasted pine nuts and pesto

Scallopine di Pollo con Salsa al Tartufo Nero e Risotto ai Funghi Selvatici

Chicken scaloppine with speck and fontina cheese with a black truffle Parmigiano cream sauce over house made spaghetti

Salmone con Risotto al Parmigiano

Salmon topped with a honey Dijon glaze with Parmigiano risotto and haricots verts

Vitello alla Valdostana

Scaloppine of veal tenderloin topped with prosciutto and fontina cheese, sautéed with wild mushrooms, white wine, garlic and a touch of demi-glaze

Dolci

Limoncello Tiramisu

House made Limoncello soaked ladyfingers layered with mascarpone mousse, topped with toasted almonds

Panna Cotta con Frutta Fresca

Tuscan vanilla cream pudding served with fresh seasonal fruit

Profiteroles

Homemade Italian crème puffs filled with vanilla cream, served with a chocolate drizzle