

## Antipasti

### ***Fagioli Borlotti Toscano e Zuppa di Magro con Cavolo Nero***

Tuscan borlotti bean soup with sausage and kale

### ***Insalata Verde Mela***

Mixed baby greens with apples, candied walnuts and shaved Parmigiano with a lemon-thyme vinaigrette

### ***Insalata di Granchio e Arancie alla Siciliana***

Sicilian style crab salad with fresh oranges, arugula and blood orange vinaigrette

### ***Carpaccio di Vitello con Rucola e Pecorino di Toscana***

Veal carpaccio dressed with lemon, extra virgin olive oil, wild arugula and Tuscan pecorino

## Entree

### ***Ravioli di Aragosta***

Homemade lobster ravioli in a tomato and cognac cream sauce

### ***Orecchiette alla Baresi***

Orecchiette sautéed with Italian sausage, broccoli rabe, garlic and extra virgin olive oil

### ***Salmone con Farro***

Salmon atop farro salad with a light tomato and butter sauce

### ***Ligure Pollo al Finocchietto e Olive***

Ligurian style chicken with fennel and olives

### ***Brasato di Costatino di Manzo***

Braised beef short ribs with creamy polenta

## Pasticceria della Casa

### ***Tiramisu Classico***

Espresso and rum soaked ladyfingers layered with a mascarpone mousse and cocoa

### ***Zabaglione al Limoncello con Frutta Fresca***

Limoncello enhanced zabaglione with fresh fruit

### ***Panna Cotta al Cioccolato con Banane***

Chocolate panna cotta with caramelized bananas

### ***Three-Course Prix Fixe***

*(tax and gratuity not included)*

**\$30.00**

No Substitutions Please

## Featured Wines

**Zenato Lugana**  
\$30.00

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**Umberto Cesari MOMA**  
\$32.00