



MENU DI ELEGANTE

\$90 PER PERSON

ANTIPASTI SELECT TWO

CHEF LUCA'S ANTIPASTO MISTI

CHEF'S SELECTION OF CHEESES • CHEF'S SELECTION OF DRY CURED MEATS • OLIVES •

ARTICHOKE HEARTS • HOMEMADE ROASTED RED PEPPERS

PIATTO DI MARE

SHRIMP • MUSSELS • CALAMARI • CLAMS, TOMATO SAUCE • PINOT GRIGIO • RED PEPPER FLAKES

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID • DRY WHITE WINE • CHERRY TOMATO SAUCE

CARCIOFO AL ARAGOSTA

BREADED ARTICHOKE • LOBSTER • MASCARPONE • TOMATO SAUCE

SCALLOPPINE

PAN SEARED SCALLOPS • BLACK TRUFFLE BUTTER

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI • WHITE TRUFFLE CREAM • AGED FIG BALSAMIC

INSALATA SELECT ONE

INSALATA DI CASA

MIXED GREENS • CHERRY TOMATO • SHAVED PARMIGIANO REGGIANO • BALSAMIC VINAIGRETTE

CAPRESE

SEASONAL TOMATOES • FRESH MOZZARELLA • BASIL • EXTRA VIRGIN OLIVE OIL • AGED BALSAMIC

LA PASTA SELECT TWO

CAVATELLI ALLA BOLOGNESE

HANDMADE PAPPARDELLE • GROUND VEAL/WILD BOAR/FILET TIPS/DUCK • TOMATO • CABERNET SAUVIGNON

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI • WHITE TRUFFLE CREAM • AGED FIG BALSAMIC

VITELLO TORTELLINI

VEAL STUFFED TORTELLINI • CREAM • PARMIGIANA REGGIANO • ASPARAGUS • PROSCIUTTO

RAVIOLI DI ARAGOSTA

LOBSTER, SQUID INK RAVIOLI • TOMATO CREAM SAUCE • LOBSTER MEAT • SHRIMP

GNOCCHI DI PATATE

TRADITIONAL POTATO GNOCCHI • TOMATO SAUCE • CRUSHED RED PEPPER • FRESH MOZZARELLA CHEESE

RAVIOLI DI ARAGOSTA

LOBSTER, SQUID INK RAVIOLI • TOMATO CREAM SAUCE • LOBSTER MEAT • SHRIMP

RISOTTO DI ARAGOSTA

SAFFRON CREAM SAUCE • LOBSTER KNUCKLE AND CLAW MEAT



SECONDI

SELECT FOUR

MAIALE AL FUNGHI

GRILLED BERKSHIRE PORK CHOP • WILD MUSHROOM • DOLCE GORGONZOLA SAUCE

OSSOBUCCO DI VITELLO

SLOW ROASTED VEAL SHANK • SOFRITO • CHIANTI CLASSICO

COSTOLLETA DI AGNELLO

GRILLED LAMB CHOP • SHALLOTS • PORT GLAZE

MILANESE DI VITELLO

BREADED VEAL CHOP • MARINATED GRILLED RADICCHIO • GOAT CHEESE • AGED BALSAMIC

FILETTO DI MANZO

FILET MIGNON • PORCINI MUSHROOMS • ROSEMARY DEMI GLAZE

SEASONAL FISH

CHEF'S WHIM PREPARATION

LOBSTER TAIL

CHEF'S WHIM PREPARATION

• PROTEINS SERVED WITH POTATO AND SEASONAL VEGETABLE •

DOLCE

SERVED FAMILY STYLE

ASSORTED DESSERT PLATTER

CANNOLI • CHOCOLATE MOUSSE CUPS • HOMEMADE TIRAMISU • FRESH BERRIES

• MENU CUSTOMIZATION AVAILABLE UPON REQUEST •

- ADD UNLIMITED SOFT DRINKS, COFFEE & TEA FOR AN ADDITIONAL \$5 PER PERSON •
- WINE PAIRINGS FROM OUR SOMMELIER AVAILABLE FOR AN ADDITIONAL CHARGE •