



MENU DI ELEGANTE
SERVED
FAMILY STYLE
\$75 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

MELANZANE RIPIENE

EGGPLANT • RICOTTA • PARMIGIANA REGGIANO • ARRABIATA SAUCE

CARCIOFO AL ARAGOSTA

BREADED ARTICHOKE • LOBSTER • MASCARPONE • TOMATO SAUCE

MOZZARELLA DI BUFALA AL SPECK

FRESH BUFFALO MOZZARELLA • ALTO ADIGE SPECK • HOUSE ROASTED RED PEPPERS • BASIL

SACCHETTI AL TARTUFO BIANCO

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

CROSTINI AL SALMONE

RAW WHEAT CROSTINI • MASCARPONE • CAPERS • RED ONION • SMOKED SALMON

INSALATA
SELECT ONE

INSALATA DI CASA

MIXED GREENS • CHERRY TOMATO • CARROTS • HOMEMADE BALSAMIC • FONTINELLA CHEESE

CAPRESE

VINE RIPENED TOMATO • FRESH MOZZARELLA • BASIL • EXTRA VIRGIN OLIVE OIL • AGED BALSAMIC

RUCCOLA CLASSICO

ARUGULA • PARMIGIANO REGGIANO • EVOO • FRESH LEMON

INSALATA DI NORA

ROMAINE LETTUCE • HOMEMADE DOLCE GORGONZOLA • PANCETTA • PECORINO ROMANO • RAW WHEAT CROSTINI



LA PASTA

SELECT TWO

CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI • 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

TORTELLINI DI VITELLO

VEAL STUFFED TORTELLINI • CREAM • PARMIGIANA REGGIANO • SWEET PEAS • PROSCIUTTO

CAVATELLI AL FORNO

RICOTTA CAVATELLI • TOMATO SAUCE • PANCETTA • BAROLO • FONTINELLA CHEESE

SECONDI

SELECT TWO

SALTIMBOCCA DI VITELLO

POUNDED VEAL MEDALLIONS • SAGE • PROSCIUTTO • BROWN BUTTER • PINOT GRIGIO

POLLO ALLA PICATTA

GRILLED POUNDED CHICKEN BREAST • PINOT GRIGIO • LEMON • CAPER SAUCE

FILETTO DI MAIALE

BERKSHIRE PORK TENDERLOIN • CHEF'S WHIM PREPARATION

BRANZINO

CHAMPAGNE • GARLIC • LEMON • CAPER SAUCE

CHEF'S SELECTION OF SEASONAL FISH

CHEF'S WHIM PREPARATION

CHEF'S SELECTION OF PRIME CUT BEEF

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 •