



MENU DI MODERATO

\$55 PER PERSON

INSALATA CHOOSE 1

INSALATA DI CASA

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

CAPRESE

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

SECONDI CHOOSE 4

PAPPARDELLE 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

MAIALE AL FUNGHI

GRILLED BERKSHIRE PORK CHOP • WILD MUSHROOM • DOLCE GORGONZOLA SAUCE

POLLO ALLA PICATTA

POUNDED CHICKEN BREAST • PINOT GRIGIO • LEMON • CAPER SAUCE

FAROE ISLAND SALMON

CHEF'S WHIM PREPARATION

FILETTO DI MANZO

FILET MIGNON • PORCINI MUSHROOM • ROSEMARY DEMI GLAZE

ADDITIONAL \$10 PER PERSON

SEASONAL FISH

CHEF'S WHIM PREPARATION

ADDITIONAL \$10 PER PERSON

• 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 •