



MENU DI SUPERIORE

SERVED
FAMILY STYLE
\$65 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

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

MOZZARELLA DI BUFALA AL SPECK

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

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

RUCOLA AL GRUMATO

ARUGULA • PARMIGIANO REGGIANO • CHERRY TOMATOES • RED ONION • OLIVE OIL •
FRESH LEMON

SPINACI CON PANCETTA

BABY SPINACH • BABY BELLA MUSHROOMS • CRISP PANCETTA • STRAWBERRIES •
PECORINO ROMANO • PANCETTA VINAIGRETTE



SECONDI

SELECT TWO

CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI • GROUND VEAL/WILD BOAR/FILET TIPS/DUCK • TOMATO • CABERNET SAUVIGNON

GNOCCHI DI PATATE

TRADITIONAL POTATO GNOCCHI • TOMATO SAUCE • CRUSHED RED PEPPERS • FRESH MOZZARELLA

SACCHETTI AL TARTUFO BIANCO

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

TORTELLINI DI VITELLO

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

CAVATELLI AL FORNO

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

POLLO AL SALTIMBOCCA

POUNDED CHICKEN BREAST • SAGE • PROSCIUTTO • BROWN BUTTER • PINOT GRIGIO

PICATTA DI VITELLO

POUNDED VEAL MEDALLIONS • PINOT GRIGIO • LEMON • CAPER SAUCE

FILETTO DI MAIALE

BERKSHIRE PORK TENDERLOIN • CHEF'S WHIM PREPARATION

COSTOLETE

RACK OF LAMB • AGED FIG BALSAMIC • PARMIGIANA REGGIANO

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 •