



MENU DI SUPERIORE

\$75 PER PERSON

ANTIPASTI SELECT 2

CHEF LUCA'S ANTIPASTO MISTI

CHEF'S SELECTION OF CHEESES • CHEF'S SELECTION OF DRY CURED MEATS • OLIVES •
ARTICHOKE HEARTS • HOMEMADE ROASTED RED PEPPERS

COZZA AZZURRO

FRESH SAUTÉED BLUE MUSSELS • WHITE WINE • ROASTED GARLIC

CALAMARI

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

MELANZANE RIPIENE

EGGPLANT • RICOTTA • PARMIGIANA REGGIANO • ARRABIATA 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

INSALATA SELECT 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 SELECT 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 • TARTUFATA CREAM SAUCE • 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

MAIALE AL FUNGHI

GRILLED BERKSHIRE PORK CHOP • WILD MUSHROOM • DOLCE GORGONZOLA SAUCE

POLLO ALLA PICATTA

POUNDED CHICKEN BREAST • PINOT GRIGIO • LEMON • CAPER SAUCE

SALTIMBOCCA DI VITELLO

POUNDED VEAL MEDALLIONS • PROSCIUTTO • SAGE WHITE WINE • CITRUS ZEST

FILETTO DI MANZO

FILET MIGNON • PORCINI MUSHROOM • ROSEMARY DEMI GLAZE

FAROE ISLAND SALMON

CHEF'S WHIM PREPARATION

SEASONAL FISH

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 •