Starting from $\$ 49$ per guest. Gluten-free options available at no additional charge.

## APPETIZER

Please choose one
BURRATA E CRUDO : Pane Calabrese + creamy cow's milk cheese + Italian prosciutto + baby arugula + extra virgin olive oil. For 2 guests.
SUPPLI : Roman-style rice croquette with mozzarella cheese + tomato sauce
INSALATA : Baby arugula + goat cheese + strawberries + candied walnuts + Champagne vinaigrette

FRITIURA : Lightly floured, fried calamari + tiger shrimp + zucchini strings + lemon aioli.

ZUPPA : Creamy Italian-style lobster bisque + whipped mascarpone cheese + Asiago croutons.

MAIN

Please choose one
DENTICE ROSSO : Grilled red snapper fillet with tiger shrimps in a lemon-caper sauce. Accompanied with a mista salad.
POLLO EPESTO : Potato gnocchi + homemade basil pesto + heavy cream + grilled, seasoned chicken breast.
MELANZANE ALLA PARMIGIANA : Crispy eggplant + ricotta filling + Grana Padano cheese + tomato-basil sauce
BISTECCA : AAA Ribeye + sautéed King Oyster \& cremini mushrooms + green beans + roasted-garlic mash potatoes. \$25 surcharge

MARE E MONTE : Fettuccine noodles + tiger shrimp + button, cremini, porcini mushrooms + rose sauce.

PASTA AL RAGÙ DI CINGHIALE : Pappardelle noodles + boar meat ragù + porcini mushrooms.

POLLO IN PADELLA : Pan-roasted chicken supreme + charred lemon-caper sauce + roasted garlic green beans + brown-butter mashed potatoes. $\$ 10$ surcharge
PIZZA A SCELTA : Your choice of any one of our gourmet pizzas: Margherita, Quattro Stagione, spicy Diavola, Griglia, San Rocco or Sidernese.
STRACCIATELLA E POMODORO : Paccheri noodles

+ tomato basil sauce + creamy stracciatella cheese.


## DESSERT

Please choose one
NUTELLA TARTLET : Nutella cream + sea salt + whipped cream

TIRAMISU : Italian lady finger cookies + mascarpone cheese + espresso + cacao powder.

TARTUFO AFFOGATO : Chocolate ice cream ball + cacao + espresso + whipped cream.

BERRY CAKE : Vanilla cake + cream filling + raspberries \& blueberries.

