

3 COURSE A - \$42

INSALATA

ZUPPA – minestra maritata “marriage soup” stracciatella

CAVOLO – baby kale, crispy prosciutto, boiled egg dressing

SECONDI

BUCATINI “Carbonara” – cracked pepper pasta, egg yolk, guanciale

GIGLI “e Formaggio” – lobster, asiago, romano, potato cream sauce

PAPARDELLE “Ragu” – braised duck, piave vecchio

MAFALDA “Bolognese” – ground bison, soffrito, grana padano

LINGUINE “Puttanesca” – capers, olives, garlic, anchovy, pangrattato

SPAGHETTI “e Polpette” – veal meatballs, confit tomato pomodoro, basil

GNOCCHI “Amatriciana” – calabrian chili, white wine, double smoked bacon

MILLERIGHE “Bosciaola” – roasted mushrooms, peas, porcini cream

DOLCE

LIMONCELLO CHEESECAKE – biscotti crust, blackberries, port glaze

SEMIFREDDO– extra dark chocolate mousse, pistachio, amaro whipped cream

AFFOGATO – condensed milk gelato, espresso

3 COURSE B - \$50

INSALATA

ZUPPA – minestra maritata “marriage soup” stracciatella

CAVOLO – baby kale, crispy prosciutto, boiled egg dressing

SECONDI

BUCATINI “Carbonara” – cracked pepper pasta, egg yolk, guanciale

GIGLI “e Formaggio” – lobster, asiago, romano, potato cream sauce

PAPARDELLE “Ragu” – braised duck, piave vecchio

MAFALDA “Bolognese” – ground bison, soffrito, grana padano

LINGUINE “Puttanesca” – capers, olives, garlic, anchovy, pangrattato

SPAGHETTI “e Polpette” – veal meatballs, confit tomato pomodoro, basil

GNOCCHI “Amatriciana” – calabrian chili, white wine, double smoked bacon

MILLERIGHE “Bosciaola” – roasted mushrooms, peas, porcini cream

OSSO BUCCO – braised veal shank, baked mashed, sweet balsamic

SALMONE – cornmeal crusted salmon, milanese risotto

PORCHETTA – roasted pork, brown butter peas, apple pistachio insalata

DOLCE

LIMONCELLO CHEESECAKE – biscotti crust, blackberries, port glaze

SEMIFREDDO– extra dark chocolate mousse, pistachio, amaro whipped cream

AFFOGATO – condensed milk gelato, espresso

4 COURSE A - \$55

ANTIPASTO

POLPETTE – mozzarella stuffed veal meatball, ricotta, tomato sauce

BRUSCHETTA – roma tomato, garlic, extra virgin olive oil, fresh basil, ricotta

GAMBERI – striped prawns, sambuca cream

INSALATA

ZUPPA – minestra maritata “marriage soup” stracciatella

CAVOLO – baby kale, crispy prosciutto, boiled egg dressing

SECONDI

BUCATINI “Carbonara” – cracked pepper pasta, egg yolk, guanciale

GIGLI “e Formaggio” – lobster, asiago, romano, potato cream sauce

PAPARDELLE “Ragu” – braised duck, piave vecchio

MAFALDA “Bolognese” – ground bison, soffrito, grana padano

LINGUINE “Puttanesca” – capers, olives, garlic, anchovy, pangrattato

SPAGHETTI “e Polpette” – veal meatballs, confit tomato pomodoro, basil

GNOCCHI “Amatriciana” – calabrian chili, white wine, double smoked bacon

MILLERIGHE “Bosciaola” – roasted mushrooms, peas, porcini cream

DOLCE

LIMONCELLO CHEESECAKE – biscotti crust, blackberries, port glaze

SEMIFREDDO– extra dark chocolate mousse, pistachio, amaro whipped cream

AFFOGATO – condensed milk gelato, espresso

4 COURSE B - \$62

ANTIPASTO

POLPETTE – mozzarella stuffed veal meatball, ricotta, tomato sauce

BRUSCHETTA – roma tomato, garlic, extra virgin olive oil, fresh basil, ricotta

GAMBERI – striped prawns, sambuca cream, toasted sourdough

INSALATA

ZUPPA – minestra maritata “marriage soup” stracciatella

CAVOLO – baby kale, crispy prosciutto, boiled egg dressing

SECONDI

BUCATINI “Carbonara” – cracked pepper pasta, egg yolk, guanciale

GIGLI “e Formaggio” – lobster, asiago, romano, potato cream sauce

PAPARDELLE “Ragu” – braised duck, piave vecchio

MAFALDA “Bolognese” – ground bison, soffrito, grana padano

LINGUINE “Puttanesca” – capers, olives, garlic, anchovy, pangrattato

SPAGHETTI “e Polpette” – veal meatballs, confit tomato pomodoro, basil

GNOCCHI “Amatriciana” – calabrian chili, white wine, double smoked bacon

MILLERIGHE “Bosciaola” – roasted mushrooms, peas, porcini cream

OSSO BUCCO – braised veal shank, baked mashed, sweet balsamic

SALMONE – cornmeal crusted salmon, milanese risotto

PORCHETTA – roasted pork, brown butter peas, apple pistachio insalata

DOLCE

LIMONCELLO CHEESECAKE – biscotti crust, blackberries, port glaze

SEMIFREDDO– extra dark chocolate mousse, pistachio, amaro whipped cream

AFFOGATO – condensed milk gelato, espresso