

## SAMPLE MENU

### TASTING MENU FOR PARTIES

OF 4 OR MORE

(Served Family Style to share)

#### 4 COURSES:

Fish & Seafood Appetizers

Meat and Vegetable Appetizers

Pasta

Main Courses

\$45.00/person

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#### 5 COURSES:

With Cheese or Dessert

\$50.00/person

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#### 6 COURSES:

With Both Cheese & Dessert

\$55.00/person

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#### GOURMET 6 COURSE TASTING:

(Add an additional dish per course)

\$65.00

\*THIS IS JUST A SAMPLE MENU. OUR MENU CHANGES DAILY SO THESE PARTICULAR DISHES MAY NOT BE AVAILABLE. PLEASE LOOK AT OUR UPDATED MENU ONLINE TO SEE WHAT IS CURRENTLY AVAILABLE.

## ANTIPASTI DEL MARE

OCTOPUS SOPPRESSATA & TUNA SALAMI

"BACCALA" AND LEEKS OVER CHICK PEAS

VENETIAN MARINATED SARDINES "IN SAOR"

## ANTIPASTI DELLA TERRA

CAULIFLOWER "SFORMATO"

PAN-SEARED CHICKEN LIVERS WITH RISOTTO SARTÙ

"RIBOLLITA" - Traditional Tuscan bread soup  
With kale, squash, zucchini, cabbage & carrots

## PRIMI

BLACK PEPPER PICI

Roasted onions, grana padano & tarragon

THYME MALTAGLIATI WITH ROASTED MUSHROOMS

Golden chanterelles, chiodini, royal trumpets

TAGLIATELLE AL RAGU

Piedmontese beef, Berkshire pork, orange zest

## SECONDI

BRANZINO "AL CARTOCCIO" WITH FENNEL

GRILLED PIEMONTESE BEEF "TAGLIATA"

ROASTED POTATOES

## FORMAGGIO

DAILY SELECTION OF CHEESE

With homemade caramelized onion marmelade

## DOLCE

DAILY ASSORTMENT