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PRANZO

41 per person

ANTIPASTI

choose one

FARRO INSALATA

arugula, frisée, tomatoes, radish, grana padano, mint, pistachios

WHIPPED RICOTTA + BEET INSALATA

arugula, frisée, hazelnuts, charred crostini

BEEF CARPACCIO

pickled shallots, grana padano, truffle aioli

PRINCIPALE

choose one

CHICKEN SCARPARIELLO

fennel sausage, roasted red peppers, tomatoes, chilies, mini sweet peppers, roasted potatoes

VEGETABLE ROTOLO

roasted red peppers, eggplant, zucchini, fior di latte, grana padano, whipped basil ricotta

ROASTED PORCHETTA SANDWICH

arugula, triple crunch + dijon aioli

CALABRIAN SHRIMP RISOTTO

calabrian chili peperonata, grana padano

DOLCI

choose one

CHOCOLATE ESPRESSO PANNA COTTA

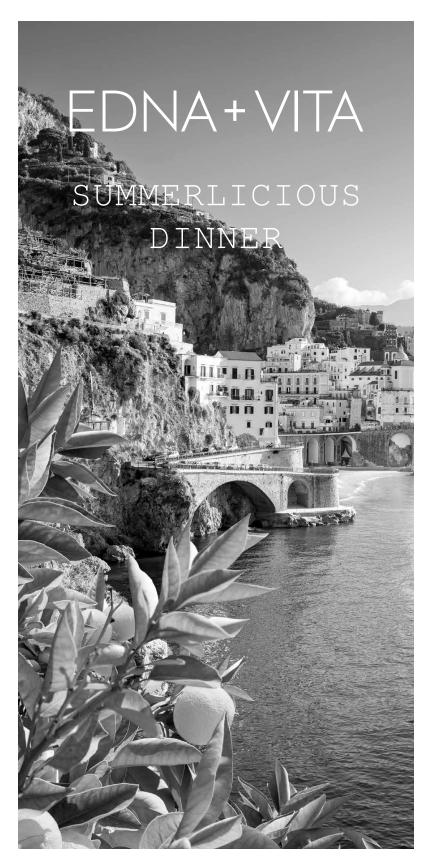
chocolate stracciatella, cocoa

LEMON RICOTTA CAKE

mascarpone cream, blueberry, lemon

VANILLA ORANGE CANNOLI

ricotta cream, chocolate, pistachios



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DINNER

55 per person

ANTIPASTI

choose one

FARRO INSALATA

arugula, frisée, tomatoes, radish, grana padano, mint, pistachios

WHIPPED RICOTTA + BEET INSALATA

arugula, frisée, hazelnuts, charred crostini

BEEF CARPACCIO

pickled shallots, grana padano, truffle aioli

PRINCIPALE

choose one

CHICKEN SCARPARIELLO

fennel sausage, roasted red peppers, tomatoes, chilies, mini sweet peppers, roasted potatoes

VEGETABLE ROTOLO

roasted red peppers, eggplant, zucchini, fior di latte, grana padano, whipped basil ricotta

ROASTED PORCHETTA

roasted potatoes, charred rapini

CALABRIAN SHRIMP RISOTTO

calabrian chili peperonata, grana padano

GRILLED SALMON

DOLCI

choose one

CHOCOLATE ESPRESSO PANNA COTTA

chocolate stracciatella, cocoa

LEMON RICOTTA CAKE

mascarpone cream, blueberry, lemon

VANILLA ORANGE CANNOLI

ricotta cream, chocolate, pistachios