

CHEF'S TASTING MENUS The menus are a combination OF Chef's signature dishes and daily market options. of shared courses (served family-style) and guests choice of entrée.

APERITIVO (family style)

frisceu vegetable sage fritters, red onions, boston lettuce (V)

lardo al pepe cured pork back fat, chestnut honey dressing, mache, pink peppercorn

ANTIPASTO (family style)

polpo grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée

barbabetola baby chard, beets, stracciatella, sesame seeds (V)

mercato greens, carrots, celery, apple, radish, pistachio (V)

PRIMO (family style)

gnocchi house-made potato gnocchi, castelmagno fonduta, chives (V)

bassa padana arborio rice, luganega rope sausage, cotechino, grana padano

IL SECONDO (choice of)

guancia nebbiolo beef cheeks, brussel sprouts, mashed potatoes

market fish fresh fish of the day

pisarei e verdure house-made bread dumplings, seasonal market vegetables, reggiano (V)

pollastro spit roasted mary's chicken, potatoes, market vegetables

DOLCE (family style)

castagnole freshly fried doughnuts, anise sugar, salty bourbon caramel sauce (V)

75 PER PERSON

APERITIVO (family style)

frisceu vegetable sage fritters, red onions, boston lettuce (V)

carpaccio seared beef sirloin, arugula, raspadura

lardo al pepe cured pork back fat, chestnut honey dressing, mache, pink peppercorn

ANTIPASTO (family style)

polpo grilled mediterranean octopus, watercress, frisée, champagne dressing, sunchoke purée

barbabetola baby chard, beets, stracciatella, sesame seeds (V)

mercato greens, carrots, celery, apple, radish, pistachio (V)

PRIMO (family style)

gnocchi house-made potato gnocchi, castelmagno fonduta, chives (V)

bassa padana arborio rice, luganega rope sausage, cotechino, grana padano

IL SECONDO (choice of)

pollastro spit roasted mary's chicken, potatoes, market vegetables

market fish fresh fish of the day

pisarei e verdure house-made bread dumplings, seasonal market vegetables, reggiano (V)

rosa di manzo 14oz prime top sirloin steak, peppercorn sauce

DOLCE (family style)

soffice di cioccolato dark chocolate mousse, cocoa biscuit, red wine reduction

castagnole freshly fried doughnuts, anise sugar, salty bourbon caramel sauce (V)

100 PER PERSON

 gluten free  vegetarian

Menu items subject to market availability, restaurant reserves the right to substitute any of the above-mentioned items. We can customize menus for your group as well.