

SAMPLE 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<sup>Ⓥ</sup>

ANTIPASTO (family style)

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

**mercantino** greens, carrots, celery, apple, radish, pistachio<sup>Ⓥ</sup>

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

PRIMO (family style)

**gnocchi** house-made potato gnocchi, castelmagno fonduta, chives<sup>Ⓥ</sup>

**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<sup>Ⓥ</sup>

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

DOLCE (family style)

**castagnole** freshly fried doughnuts, anise sugar, salty bourbon caramel sauce<sup>Ⓥ</sup>

**75 PER PERSON**

APERITIVO (family style)

**olive** mixed olives, orange, ginger, house-made crackers<sup>Ⓥ</sup>

**formaggi** selection of imported cheese, pear mostarda<sup>Ⓥ</sup>

**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

**mercantino** greens, carrots, celery, apple, radish, pistachio<sup>Ⓥ</sup>

**carpaccio** seared beef sirloin, arugula, raspadura

PRIMO (family style)

**gnocchi** house-made potato gnocchi, castelmagno fonduta, chives<sup>Ⓥ</sup>

**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<sup>Ⓥ</sup>

**rosa di manzo** prime top sirloin steak, potatoes, 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<sup>Ⓥ</sup>

**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.