



ANTIPASTI 19

House-made Burrata

with olive oil

Lightly Battered Fried Shrimp

Grilled Italian Chicory

Veal Tongue

with green sauce

Chicken Liver Pudding

with candied hazelnuts

Eggplant Crostini

Sardines

Cockles

Goat Cheese

Fried Cous Cous

Tomato Gelatin

Crab Cakes

Fried Anchovies

Carpaccio

Prosciutto

Baby Buffalo Mozzarella

Zucchini Fritters

Deep-fried Risotto Croquettes

Garbanzo Beans

with tuna in olive oil

PASTA AND SOUP 4

Mushroom Soup

Beet Ravioli

served in a brown butter walnut sauce

Squash Ravioli

with a mild blue cheese

Porcini Ravioli

with sage butter

MAIN COURSE 8

Steak For Two

with broccolini and onion rings

Seabass

Venison

Suckling Pig For Two

carved table-side

Dry-aged Squab

with fennel and heirloom beans

Lamb Chops

with sweet onions and rapini

Grilled Stuffed Quail And Duck Sausage

with spinach

Black Bass

with peppers, fennel and green sauce

CHEESE COURSE 1

Cheese Course

served with fig jam and eggplant

DESSERT 5

Chocolate Hazelnut Cake

Grapefruit And Lemon Sorbet

Custard

made with dessert wine

Pear Spice Cake

Rose Petal Panna Cotta

