



**\$49 PER PERSON**

Vegetarian (V) | Vegan (VG) | Gluten Free (GF)

## APERITIVO

WELCOME APPETIZERS AND FROZEN BELLINI FROM CHEF GIANCARLO

## FIRST COURSE

### CARCIOFO ALLA GIUDIA CON RUCOLA E BURRATA (GF) (V AVAILABLE)

Deep-fried Roman style artichoke served with arugula salad, white wine vinaigrette, Burrata cheese and heirloom tomatoes

### CARPACCIO DI MANZO SCOTTATO RUCOLA E PARMIGIANO (GF) (V AVAILABLE)

Black Angus roast beef Carpaccio drizzled with lemon olive oil dressing, served with arugula salad, marinated wild mushrooms, and topped with Parmesan cheese shavings

### PROSCIUTTO DI PARMA CON PERLE DI MELONE E BALSAMICO (GF) (V AVAILABLE) (VG AVAILABLE)

Imported Parma prosciutto served with sweet cantaloupe pearls and drizzled with aged balsamic vinegar

### CRUDO DI RICCIOLA DEL PACIFICO CON PANZANELLA DI POMODORO (GF AVAILABLE)

Pacific yellow fin Hamachi Crudo cured with sea salt olive oil and orange zest, served with focaccia crostini and organic tomatoes  
Panzanella juice

## SECOND COURSE

### RAVIOLI DI DENTICE ALL'ARAGOSTA E LIMONCELLO

Homemade ravioli with roasted Gulf red snapper filet and Ricotta cheese, topped with Limoncello sauce and roasted Maine lobster meat

### SCIALATELLI AL SUGO D'ANATRA CON FUNGHI DI BOSCO E TARTUFO NERO (GF AVAILABLE)

Homemade traditional Amalfi pasta Scialatelli served with duck confit, wild mushroom cream sauce, and topped with shavings of summer black truffles

### 6 OZ. SALMONE SCOZZESE ALLO ZAFFERANO CON RISO NERO (GF) (V AVAILABLE) (VG AVAILABLE)

Scottish salmon filet pan-seared in olive oil and thyme, finished with orange glaze, and served with black rice, sautéed rappini, and saffron sauce

### PORCHETTA AL FORNO CON ERBE MEDITERRANEE (GF)

Roasted boneless domestic suckling pig with skin-on and rolled with garlic, Mediterranean herbs and spices, cooked in a wood-burning oven, served with scalloped potatoes and caramelized onions

### 5 OZ. FILETTO DI BRANZINO CON GNOCCHI AL LIMONE (GF AVAILABLE) (V AVAILABLE) (VG AVAILABLE)

Fillet of Mediterranean Sea Bass "Branzino" pan-roasted and served with potato gnocchi, roasted artichoke and lemon cream sauce

## THIRD COURSE

### MOUSSE AL CIOCCOLATO FONDENTE CON FIORENTINE ALLE MANDORLE (GF) (V)

Dark chocolate mousse with almond Florentine

### SEMIFREDDO AL LIMONCELLO E MANGO CON SALSA AL FRUTTO DELLA PASSIONE (GF) (V)

Italian semifreddo (Parfait) with limoncello and caramelized Mango and served with strawberry meringue and passion fruit sauce

### PESCA MELBA E GELATO ALLA VANIGLIA (GF) (V) (VG AVAILABLE)

Vanilla bean gelato with caramelized Texas yellow peaches

*Wine selection per bottle suggested by Chef Giancarlo for HRW Menu*

Rose: Tenuta Guado al Tasso Scalabrone \$38

White: Marchesi Fumanelli Terso Veneto \$38

Red: 2016 Fumanelli Valpolicella Classico Superiore \$38

Red: 2014 Toscana Rosso Fattoi \$38