

3-COURSE FAMILY STYLE MENU \$70 P/P
available for large parties of 10 or more, buyouts & in our private cellar

ASSAGGI

GIFTS FROM THE KITCHEN

PROSIUTTO, OLIVES, GRISSINI & FOUGASSE

ANTIPASTI

CHOOSE THREE

FAZIO FARM BURRATA

green garlic ragu, sicilian tomato & grilled bread

POLPETINNE

pork meatballs & calabrian chile agrodolce

ROASTED LITTLE GEM

grana pandano vinaigrette & spanish boquerones

ELECTRIC GOAT

bianco di napoli tomato, roasted garlic, hot pepper, goat cheese & garlic crostini

OCEAN TROUT RILLETTE

ras el hanout, panisse & herb salad

PASTA E SECONDI

CHOOSE THREE

BIGOLI DELLA CASA

tomato, borlotti bean, pancetta & hot pepper

CASONCELLI

roast meat stuffed pasta with pancetta & sage

LOCH ETIVE SCOTTISH OCEAN TROUT

white asparagus, sieved egg & salsa verde

FAZIO FARMS CORNISH CROSS CHICKEN

moroccan spiced chicken with couscous & preserved lemon

GRILLED VEGETABLE SPIEDINI

farro verde & green garlic vinaigrette

CONTORNI

CHOOSE TWO

CAVOLO NERO

braised lacinato kale with onions & sultanas

CAULIFLOWER GRATIN

comté, bread crumb & black truffle

BROCCOLI RABE

heirloom broccoli with garlic, pecorino & hot pepper

GRILLED ASPARAGUS

sauce maitaise

DOLCI

CHOICE OF ONE OR BOTH

CHOCOLATE

chocolate mousse, devil's food cake & banana toffee

COCONUT CAKE

salted caramel, milk gelato & orange

ASSAGGI

GIFTS FROM THE KITCHEN

PROSIUTTO, OLIVES, GRISSINI & FOUGASSE

ANTIPASTI

CHOOSE THREE

FAZIO FARM BURRATA

green garlic ragu, sicilian tomato & grilled bread

POLPETINNE

pork meatballs & calabrian chile agrodolce

ROASTED LITTLE GEM

grana pandano vinaigrette & spanish boquerones

ELECTRIC GOAT

bianco di napoli tomato, roasted garlic, hot pepper, goat cheese & garlic crostini

OCEAN TROUT RILLETTE

ras el hanout, panisse & herb salad

PASTA

CHOOSE TWO

BIGOLI DELLA CASA

tomato, borlotti bean, pancetta & hot pepper

CASONCELLI

roast meat stuffed pasta with pancetta & sage

RISOTTO

parmigiano-reggiano & aged balsamico

SECONDI

CHOOSE TWO

LOCH ETIVE SCOTTISH OCEAN TROUT

white asparagus, sieved egg & salsa verde

FAZIO FARMS CORNISH CROSS CHICKEN

moroccan spiced chicken with couscous & preserved lemon

GRILLED VEGETABLE SPIEDINI

farro verde & green garlic vinaigrette

CONTORNI

CHOOSE TWO

CAVOLO NERO

braised lacinato kale with onions & sultanas

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comté, bread crumb & black truffle

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heirloom broccoli with garlic, pecorino & hot pepper

GRILLED ASPARAGUS

sauce maitaise

DOLCI

CHOICE OF ONE OR BOTH

CHOCOLATE

chocolate mousse, devil's food cake & banana toffee

COCONUT CAKE

salted caramel, milk gelato & orange

3-COURSE PLATED MENU \$78 P/P
available in our private cellar, maximum 16 guests

ASSAGGI

GIFTS FROM THE KITCHEN

PROSIUTTO, OLIVES, GRISSINI & FOUGASSE

PRIMI

CHOICE OF ONE

ROASTED LITTLE GEM

grana pandano vinaigrette & spanish boquerones

OCEAN TROUT RILLETTE

ras el hanout, panisse & herb salad

BIGOLI DELLA CASA

tomato, borlotti bean, pancetta & hot pepper

SECONDI

CHOICE OF ONE

LOCH ETIVE SCOTTISH OCEAN TROUT

white asparagus, sieved egg & salsa verde

FAZIO FARMS CORNISH CROSS CHICKEN

moroccan spiced chicken with couscous & preserved lemon

GRILLED VEGETABLE SPIEDINI

farro verde & green garlic vinaigrette

DOLCI

CHOICE OF ONE

CHOCOLATE

chocolate mousse, devil's food cake & banana toffee

COCONUT CAKE

salted caramel, milk gelato & orange

GELATO & SORBET

espresso, milk, pear & walnut biscotti
