

THREE COURSE PRIX FIXE MENU \$50 PER PERSON

FIRST COURSE

CHOICE OF

ZUPPA DI ZUCCA

BUTTERNUT SQUASH SOUP, TOASTED ALMONDS

INSALATE DI CARCIOFI

ARTICHOKES, ARUGULA, CARMELIZED CARROTS, CRISPY BACON, LEMON

FUNGHI RIPIENO

BAKED MUSHROOMS STUFFED WITH PROVOLONE, SUN DRIED TOMATOES, PARMIGIANO, PESTO

SECOND COURSE

CHOICE OF

RAVIOLI

JUMBO SPIRAL SHAPED RAVIOLI FILLED WITH MINT, RICOTTA, PARMESAN IN BROWN BUTTER SAGE SAUCE

FETTUCCINE AI GAMBERETTI

SPINACH FETTUCCINE, LANGOSTINO MEAT, CHERRY TOMATOES, GARLIC, OIL, LEMON

COSTOLETTE D'AGNELLO

GRILLED NEW ZEALAND LAMB CHOPS, BABY CARROTS, ASPARAGUS, AGED BALSAMIC

DENTICE ALLA LIVORNESE

PAN SEARED RED SNAPPER FILET, SPINACH, ROASTED POTATOES, LIVORNESSE SAUCE

THIRD COURSE CHOICE OF

APPLE SAMOSA

TRADITIONAL APPLE STRUDEL, CARAMEL SAUCE, VANILLA GELATO

CREPES

FILLED WITH STRAWBERRY, CARAMELIZED BANANAS, NUTELLA, WHIPPED CREAM

