**P R A N Z I**

 **INDIVIDUALLY ITALIAN**

**SERVES 10 PEOPLE**

 **Antipasti - Appetizers**

**Fried Roman Artichoke** 160

calabrian pepper aioli, parmesan

**Bruschetta** 120

caibatta, garlic tomatoes, basil red onion

**Shishito Pepper** 140

crispy lemon, sea salt truffle aioli

**Antipasto** 200

prosciutto di parma, salami fresh mozzarella, bruschetta caponata, artichoke, olives

**Buratta & Prosciutto** 140

Bosc Pears pear, truffle oil

**Meatballs** 140

Taro chips , Mozzarella tomatoes

**Caprese**  130

fresh mozzarella basil tomatoes, balsamic

**Insalate -** *salads*

**Cesar** 120

romaine lettuce, parmesan garlic croutons

**Bietole** 120

golden-red beets arugula, goat cheese walnuts, citrus vinaigrette

 **Simple Greens 100**

organic mix greens cherry tomato balsamic

**ADDS-ON**

 **CHICKEN 80 - SHRIMP 100**

 **\_SANDWICHES\_ \_SANDWICHES\_**

(***Choice of Ciabata or iceberg lettuce wrap served with simple greens or Garlic Fries*)**

**portobello** 160

 Grilled Portobello mushroom, tomatoes spring mix, Goat Cheese & Pesto

**Caprese** 150

Fresh Mozarella , Tomatoes, Basil, Balsamic Reduction

**free range chicken** 160

Applewood Smoked Bacon, Avocado, Tomatoes Mozzarella Cheese Pesto Aioli

**american wagyu Burger** 200

 BRIOCHE BUN, lettuce, tomato, onions, Cheddar

**Scottish Salmon** 180

BABY Spinach ,Tomatoes

 citrus Aioli

**PASTA FRESCA - *PASTAS***

**Bolognese** American wagyu ragout chianti & spaghetti grana padano 220

**Tagliatelle** WILD Mushrooms, Garlic, Tyhme, Oregano, Butter , White Truffle Oil 220

**Conchiglie** free range chicken, broccoli, sundried tomato, SHERRY WINE 200

**Lasagna**- American wagyu beef béchamel & tomato 240

**Pennette Vodka** berkshire Bacon, vodka cream & tomato 200

**Porcini Gnocchi** Stuffed with Porcini Mushrooms , Sage ,Brown Butter Sauce, Hazelnut 220

**cappellaci** house-made ravioli, butternut squash, walnut brown butter, crispy sage 240

**Secondi piatti -** *entreeS*

**DOES NOT INCLUDED SIDES**

 **Grilled farm chicken** free range bone in, calabrian pepper aioli 250

**chicken parmesan** Parmigiano-Reggiano, Fresh Mozzarella 230

**Veal picatta** Thinly pounded Veal, Capers, Lemon, White Wine Sauce 300

**Prime ribeye**  sea salt & pepper 550

**Scottish salmon** capers-lemon-butter sauce 300

**DOLCI**

ROSINA AL CIOCCOLATO140

Chocolate Mousse,Fresh Rasberry and Sponge Cake soaked with Triple Sec,Served with Orange Crème anglaise

T I R A M I S U100

Ladyfingers soaked in rum & espresso layered with mascarpone topped of chocolate pieces

**SIDES**

**Broccoli** 80

**Seasonal Vegetables** 80

**Roasted Potato** 80

**Mashed Potato** 80

**French Fries** 80