

FAMILY STYLE DINNER MENU - \$68

Antipasti

Choose 2

CARPACCIO di TONNO bluefin / tomato confit / Almonds / mint (\$8 supplement per person)

INSALATA ROMANELLA gem lettuce / anchovy dressing / garlic breadcrumbs / pecorino

CARPACCIO DI MANZO double r ranch sirloin / truffle aioli / arugula / piave/ parsnips

BURRATA figs / aged balsamic / basil

AFFETTATI mortadella / felino / san daniele prosciutto

POLIPO nduja salmoriglio / celery / fennel / chickpea (\$8 supplement per person)

GAMBERONI oreganata / bread crumbs / lemon (\$8 supplement per person)

Secondi

Choose 2

RIGATONI alla NORCINA prosciutto / sausage / cream

GARGANELLI BOLOGNESE pork / veal / tomato

CAPPELLETTI mushroom filling / mushroom truffle sauce

CHICKEN PARMIGIANA 6 hour tomato stew / pecorino/ parmigiano / agerola mozzarella

SALMONE lemon caper vinaigrette

ROASTED HALF CHICKEN salsa verde

BRANZINO puttanesca vinaigrette

EGGPLANT PARMIGIANA 6 hour tomato stew/pecorino/ parmigiano /agerola mozzarella

WAGYU FLATIRON STEAK snake river farms / emiliana jus (\$15 supplement per person)

Contorni

Choose 1

BROCCOLI RABE garlic / red onion / chili

POTATOES roasted garlic / butter / parmigiano

CAULIFLOWER capers / pine nuts / raisins

Dolci

Choose 1

TIRAMISU lady fingers / mascarpone / espresso

CHOCOLATE OLIVE OIL CAKE creme fraiche / dark chocolate / maldon



ADDITIONS TO THE MENU

ADDITIONAL ANTIPASTI \$10

ADDITIONAL SECONDI \$18

ADDITIONAL CONTORNI \$7

(ALL ADDITIONS DO NOT INCLUDE SUPPLEMENTED ITEMS)

THERE IS NO CAKE CUTTING FEE