



TASTING MENU

PASTA

\$57 PER GUEST

ENTIRE TABLE PARTICIPATION

WINE PAIRING +\$49 OR +\$79

AMUSE

TOTS AND CAVIAR / CHIVE CREME FRAICHE

MUSHROOM TORTELLINI EN BRODO

MUSHROOM-PARMESAN BROTH /
LOCAL CHESTNUT MUSHROOMS

TRUFFLED ALFREDO

TRUFFLE BUTTER / SPAGHETTI / PARMESAN

LOBSTER RAVIOLI

CRAB FAT SAUCE /
GINGER-CALABRIAN SOFRITO

SHORT RIB ROTOLO

RICOTTA / BLACK TRUFFLE FONDUTA

GIANDUJA CANDY BAR

HAZELNUT CHOCOLATE MOUSSE / OREO CRUST /
CHOCOLATE COATING / AMARO ICE CREAM /
FRANGELICO CARAMEL