

To start

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

summer melon salad – cucumbers, cherry tomatoes, mint, stracciatella

pasta

mandilli di seta - handkerchief egg~pasta, ligurian almond basil pesto

casonzei - pork sausage & veal ravioli, cured pancetta, sage brown butter, reggiano

entree

**sautéed sea bass* - baby zucchini, cherry tomatoes, basil, olives, capers

herb roasted half chicken - black garlic, green beans, reggiano crema

slow roasted pork belly - red onions, celery, carrots, fennel, aromatic herbs

dolce

cannoli - homemade shells, ricotta filling, orange marmalade, pistachio

panna cotta - strawberry coulis, seasonal berries, ovis mollis

\$45.00 per person

Wine pairing (optional)

spumante rose / luca paretti

pinot grigio / valdadige

sangiovese / laura donna

\$30.00 per person