



To start

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

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

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

entree

**roasted salmon* - 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

\$31.00 per person

Wine pairing (optional)

pinot grigio - valdadige

sangiovesi - laura donna

\$20.00 per person

Cannot be combined with other offers, discounts or special menus.

No substitutions, please. Entire table must participate.