

## To start

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

*autumn salad* – castelfranco, butternut squash, pomegranate, hazelnuts

## pasta

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

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

## entree

*\*sauteed sea bass* - escarole, olives, capers, confit tomatoes, onion crema

*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