

3 course tasting dinner menu

– to start – *select one*

misticanza

escarole, endive, frisée, honeycrisp apple, dates, gorgonzola, champagne vinaigrette

mandilli di seta

handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil

seppia

plancha grilled baby wild calamari, zucchini salad, calabrian crema

battuta di manzo

prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano

– secondo – *select one*

garganelli

pork sausage ragú, onions, spicy tomato passata, stracciatella, parsley oil

casonzei

veal and pork filled ravioli, pancetta, sage brown butter, parmigiano reggiano

livornese

mediterranean sea bass, escarole, san marzano tomatoes, capers, olives, parsley

pollo

pan roasted mary's chicken breast, green beans, black garlic sauce, reggiano cream

porchetta

slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil

– dessert – *select one*

cannoli siciliani

homemade shells, ricotta filling, orange marmalade, pistachio

panna cotta

vanilla cream, strawberry coulis, mixed berries, butter cookies

\$75 per person
\$25 wine pairing

Available 5 pm – close daily