

## Matteo's Summer Dinner Tasting Menu

### to start:

(choice of)

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil

tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar

\*crudo – north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli

\*prime beef tartare – shallots, capers, parsley, dijon mustard, parmigiano reggiano

### to continue:

(choice of)

handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil

\*branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers +\$10

free range chicken – couscous, root vegetables, parsley, black truffle natural jus +\$10

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

\*filet mignon – roasted prime beef, potatoes, arugula, roasted pepper bagna cauda +\$15.00

### to finish:

(choice of)

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile

cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

\$50 per person