



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, ricotta, crostini crumbs, hazelnuts, red wine vinegar

misticanza – escarole, endive, frisee, apple, dates, gorgonzola, honey lemon dressing

to continue:

(choice of)

zucchini pizza – cherry tomatoes, fontina cheese, basil, squash blossoms

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

***branzino** – mediterranean sea bass, cauliflower purée, tomatoes, capers +\$15

free range chicken – farro, asparagus, english peas, tuscan kale, chili flakes, lemon-garlic sauce +\$15

pork belly – slow roasted, garlic marinated, braised greens, pickled fennel, salsa verde +\$10

***filet mignon** – prime beef, potatoes, arugula, roasted pepper bagna cauda +\$15

to finish:

(choice of)

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile

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

\$35 per person

available Sunday – Thursday, 4:00 p.m. – 10:00 p.m.

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