



\$41/Person Pre-Fixe Menu

Suggested. You may create your own customized menu.

Subject to availability. Prices may vary.

Salad (small) (*choice of*)

Organic Baby Arugula with Parmigiano Reggiano, toasted pine nuts & citronette

Via Vite Caesar with house-made croutons & Parmigiano Reggiano

Entrée (*choice of*)

Faroe Island Salmon with Trebbiano wine braised fennel bulb, cream, lightly smoked Prosciutto and breadcrumbs

Diver Caught Scallops “Spiaggia” with sautéed oyster mushrooms, frisée, Parmigiano Reggiano & brown butter truffle vinaigrette

Whole Roasted Young Chicken with Chef Cristian’s potato purée & natural jus

Dessert (*choice of*)

Tiramisu - espresso, Kahlua soaked lady fingers with mascarpone cream

Risotto Pudding - blackberries, vanilla bean, honey and pistachios