



\$65/Person Pre-Fixe Menu

Suggested. You may create your own customized menu.

Subject to availability. Prices may vary.

Salad (small) (*choice of*)

Warm Boucheron Goat Cheese spring mix, raspberry truffle vinaigrette & pistachios

Via Vite Caesar with house-made croutons & Parmigiano Reggiano

Pasta (served family style)

Handmade Crispy Gnocchi with four cheese fondue & Italian truffle shavings

- AND -

Penne with traditional Meat Sauce alla Bolognese

Entrée (*choice of*)

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

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

Overnight Braised Lamb Shank with lamb jus & creamy polenta

Beef Filet “Pepe” black pepper-shallot sauce, sautéed fresh baby spinach &
roasted fingerling potatoes

Dessert (*choice of*)

Crème Brûlée - Valhrona dark chocolate and raspberry whipped cream

Bourbon Dates - mascarpone cream, bourbon caramel and orange supremes