



THREE COURSE

\$65 PERSONAL PARTY MENU

FIRST COURSE

TUSCAN BEAN SOUP

fresh clams, escarole

SEASONAL SALAD

local fresh lettuces, dandelion, red oak. choice of dressing

TUSCAN KALE, ARUGULA, RADICCHIO

citrus white truffle dressing

CEASAR

trevisio, little gem, traditional toss, parmesano

SECOND COURSE

LINGUINI

with fresh clams, roasted cherry tomatoes, white wine, garlic, lemon oil

PAPPARDELLE

wild boar bolognese, caramelized cipollini onions, hand picked oregano

RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

CHICKEN PARMESANO

black pepper ricotta stuffing, tomato sugo, arugula, citrus linguini

SEARED SALMON

butternut squash, cavatelli, kale, brown sugar butter

AQUA LIMONE

scallopini of chicken, cherry peppers and citrus, with parmesan whipped potatoes and crispy onion hay

DESSERTS

VINCENZO

melting chocolate cake with homemade pistachio gelato and "latte di vaniglia"

TIRAMISU

espresso soaked lady fingers, rum laced mascarpone cream with rich dark chocolate

[DATE]