



Menu della Cena

July 7th – 16th

\$30 (excluding tax and gratuity)

INSALATA E ZUPPA

(choice of one)

Insalata di Bietole

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

Caprese Tradizionale

Sliced heirloom tomatoes, fresh mozzarella, basil, and black olives; drizzled with basil infused extra-virgin olive oil

Carpaccio*

Thinly sliced raw Certified Piedmontese beef, shaved Grana Padano, capers, and wild arugula, drizzled with lemon-olive oil

SECONDI

(choice of one)

Petto di Pollo al Peperoncino

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with sautéed organic spinach and roasted Yukon Gold potatoes

Salmone all Griglia*

Grilled local salmon with extra-virgin olive oil and lemon sauce; served with seasonal vegetables and roasted potatoes

Cappellacci di Zucca

Ravioli filled with butternut squash and walnuts served with tomato sauce, brown butter, Grana Padano and crispy sage

DOLCE

Tiramisù

Treviso-style tiramisù with lady fingers soaked in rum and espresso, layered with mascarpone and topped with a dusting of cocoa powder

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.