



Menu della Cena

July 13th – 22th

\$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.