



## Menu della Cena

\$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

#### **Capellini al Pomodoro**

Angel hair pasta with chopped vine-ripened tomatoes,  
garlic, marinara sauce & fresh basil

### 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.