

## **ANTIPASTO** choice of

### **GAMBERONI** alla GRIGLIA

grilled white shrimp salad, seaweed, vine ripe tomatoes, fresh balsamic

### **INSALATA** de PERE CAPRINO \*\*

caramelized pear salad, fresh goat cheese, red currants

### **BURRATINA** MAIELLA \*\*

fresh burrata cheese, sun dried tomato, fresh figs, parma prosciutto

## **SECONDI** choice of

### **FILETTO** di BRANZINO al FORNO

mediterranean sea bass, artichoke, taggiascas, grape tomatoes, fingerling potatoes

### **POLLO** al MATTONE

oven roasted chicken, wild mushrooms, sweet peppers, gaeta olives, parmesan potatoes

### **TORTELLI** al VINO ROSSO

house made red wine infused tortelli, lamb ragu, truffle butter, lamb polpettine

### **GNOCCHI** al TARTUFO ESTIVO \*\*

housemade ricotta gnocchi tossed with white truffle cream sauce

## **DOLCI** choice of

### **TORTA** alla MERINGA

### **TRIPLE LAYER CHOCOLATE GANACHE**

### **SELECTION OF GELATO**

**\$42 per person**

\*\* is or can be done vegetarian \*\*



**RESTAURANT**  
**WEEK** SUMMER 2018