



Starter

A choice of

stracciatella white endive, baby kale, mint, sage, stracciatella, toasted almonds

crocchette di pollo roasted chicken croquettes, cipolline sauce, frisee

Main

A choice of

gnocchi piemontesi potato dumplings, castelmagno fonduta, crushed hazelnuts

seppia ai ferri grilled mediterranean cuttlefish, fennel & citrus salad

cinghiale grilled broken arrow ranch wild boar sausage, pumpkin puree, brussels sprouts, pear

Dessert

A choice of

tartufo chocolate covered vanilla gelato, cherry heart

arancia rossa blood orange panna cotta



\$25

TAX AND GRATUITY NOT INCLUDED

MENU AVAILABLE:

MON-FRI: 11:30 AM-2:30 PM



Starter

A choice of

bresaola aged air-dried salted beef, garlic aioli, "oro di modena", arugula, diced tomatoes
zucca roasted honey nut squash, butter lettuce, radishes, pea shoots, marinated goat cheese
prosciutto di san daniele northern italian 24-month salt cured ham, grilled figs

Main

A choice of

bassa padana carnaroli riserva san massimo rice, luganega rope sausage, cotechino, grana
agnello scottadito grilled lamb chops, broccoli di cicco, parsnip puree, roasted tomatoes
anguilla alla griglia grilled imported boneless saltwater eel, yellow polenta, brussel sprouts

Dessert

A choice of

pera al zabaglione poached pear, chocolate zabaglione, almond chocolate sponge
castagna chestnut mousse, persimmon, pomegranate brown sugar meringue



\$49

TAX AND GRATUITY NOT INCLUDED

MENU AVAILABLE:

DINNER

MON-THUR: 5:30 PM – 10 PM

FRI: 5:30 PM-11:00 PM

SAT: 5:00 PM-11:00 PM

SUN: 4:30 PM-9:30 PM