

ANTIPASTO

TAGLIERE ITALIANO (MEAT & CHEESE BOARD)

selection of Italian salumi, cured meats and cheeses including :

Cured meats: Prosciutto di Parma, Mortadella di Bologna, Napoli Matured salami ,
Salami Milano, Schiacciata Piccante Salami

Cheeses (all Italian Imported) : Parmigiano-Reggiano DOP, Provolone, Auricchio,
Scamorza

Pairing : Frantoi Cutrera multi flowers blossoms honey (Sicily), Frantoi Cutrera sicilian
orange marmalade, dried fruits, candied almonds

INSALATA

FIGS & RADICCHIO

dried figs, radicchio, toasted walnuts, gorgonzola cheese,

PRIMO | PASTA

choice of

ANELETTI AL FORNO

staple of sicilian cuisine : baked ring shaped pasta with beef & pork ragu, peas (think
sicilian lasagna)

or

VEGETARIAN LASAGNA

house made pasta sheets, winter vegetables, bechamel sauce

SECONDO | ENTREEE

choice of

PORK OSSO BUCCO

(Snake River Farms) Kurobuta shank, vegetable gremolata, saffron risotto

or

BEEF TENDERLOIN

Double R Ranch tenderloin, stuffed porcini & taleggio cheese served with barolo sauce
(add \$100.00)

DOLCI | DESSERT

choice of

TIRAMISU

imported mascarpone, lavazza espresso, dark chocolate
or

TRE CIOCCOLATI

bavarese cream with Valhrona chocolate Majari (dark), Jivara (milk) and Opalys (white)

SERVES 4 - \$200.00 (ADD \$100 FOR BEEF TENDERLOIN)

PRE-ORDER BY WED, DEC 30 7PM; PICK-UP NY EVE, DEC 31 4-6PM