

.FIRST COURSE.

INSALATA

ARUGULA PROSCIUTTO PARMIGIANO LEMON VINAIGRETTE

POLPETTE

PORK MEATBALLS OVER POLENTINA TOMATO SAUCE PECORINO

POLPO

CHAR OCTOPUS ROASTED PEPPERS OLIVES CAPERS FINGERLING ARUGOLA SALSA VERDE

BURRATA

BREAD CRUSTED CHEESE HEIRLOOM TOMATO SALAD PEPPERS GAETA
FRESH BASIL AND AGED BALSAMIC

GNOCCHI DI SEMOLINA

BAKED SEMOLINA CROQUETTES WITH SPINACH PEPPERS MUSHROOMS SAGE AND PECORINO

.SECOND COURSE.

CACIO E PEPE

TONNARELLI PECORINO AND BLACK PEPPER

COTOLETTA

BREADED CHICKEN BREAST PROSCIUTTO MOZZARELLA ARUGOLA TOMATOES

TARTUFATE

PAPPARDELLE FOREST MUSHROOM BLACK
TRUFFLE WALNUTS PECORINO

AMATRICIANA

BUCATINI CURED PANCETTA SPICY TOMATO SAUCE PECORINO

FAZZOLETTI AL RAGU D'ANATRA

HANDKERCHIEF PASTA BRAISED MUSCOVY DUCK RAGU

SALMONE

GRILLED VERLASSO SALMON BRAISED FENNEL CARROTS SPRING
ONION CRISPY FINGERLING LEMON BEURRE BLANC

GRANCHIO

TONNARELLI CRAB MEAT CHERRY TOMATO GARLIC CALABRIAN
CHILI LEMON CREMA MUDDICA

LOMBATINA DI MAIALE

GRILLED PRIME PORK CHOP GREEN PEPPERCORN BRANDY SAUCE CRISPY FRIES

.THIRD COURSE.

TIRAMISU, CRÈME CARAMEL, 1 SCOOP SORBETTO OR GELATO