
MELOGRANO RW

first course

AMUSE BOUCHE

second course

INSALATA ARUGULA

FENNEL PARMIGIANO LEMON VINAIGRETTE PROSCIUTTO

POLPETTE

PORK MEATBALLS TOMATO SAUCE POLENTA

CROCCHETTE DI BACCALA

COD FRITTERS PEPPERS WHIPPED RICOTTA CALABRIAN CHILI HONEY GLAZE

POLIPO

OCTOPUS CRISPY POTATO BELL PEPPER PUREE WHIPPED RICOTTA

TONNO TARTARE

OLIVE CAPER CANDIED ORANGE PICKLED FENNEL LEMON CHILI OIL

LUMACHE GRATINATE

ESCARGOT HERB BUTTER HAZELNUT BREADCRUMBLE CHEESE FONDUTA

third course

TARTUFO PIZZA ROMANA

WILD MUSHROOM RAGU GOAT CHEESE PINENUTS
TRUFFLE OIL

COTOLETTA

BREADED CHICKEN BREAST WITH
PROSCIUTTO, MOZZARELLA, FRESH ARUGULA,
RIPE TOMATOES

PAPPARDELLE TARTUFATE

WILD MUSHROOM WALNUTS TRUFFLE
OIL PECORINO TOSCANO

RISOTTO AGLI SCAMPI

GULF SHRIMP BRAISED FENNEL LOBSTER BUTTER
CHILI OIL TOMATO CREAM

PAPPARDELLE BOLOGNESE

HOUSE GROUND BEEF BRAISED IN A TOMATO RED
WINE SAUCE PARMIGIANO

TONNARELLI CACIO E PEPE

PECORINO ROMANO AND BLACK PEPPER

TORTELLI DI ZUCCA

SQUASH RAVIOLI GOAT CHEESE CREMA AMARETTO
CRUMBLE SABA

RIGATONI AMATRICIANA

CURED PANCETTA SPICY TOMATO SAUCE PECORINO

SALMONE ALLA GRIGLIA

GRILLED SALMON ACCOMPANIED BY ZUCCHINI,
ROASTED PEPPER PURÉE SHOESTRING
POTATOES

FILETTO DI MAIALE

SEARED PORK TENDERLOIN WITH
CANNELLINI BEAN UCCELLETTO WILTED
SPINACH & HONEY CHILI GLAZE

TONNARELLI GRANCHIO

CRAB MEAT TOMATOES CHILI
LEMON CREMA MUDDICA

fourth course

HOUSE MADE DESSERTS