



## DINNER

**\$65**

**PER PERSON**

tax and gratuity not included

### STARTERS

please choose one

#### **bietole**

marinated organic beets salad, goat cheese vinaigrette, pistachios

#### **bresaola**

thinly sliced cured beef, padano shavings, lemon-mustard dressing

#### **cavolonero**

tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts

### TO CONTINUE

please choose one

#### **gnocchetti**

house made ricotta&semolina pillows, castelrosso fonduta

#### **cacciatora**

red wine bone-in roasted chicken legs, sautéed mushrooms, cipolline

#### **dorade**

broiled sea bream fillet, sautéed cabbage, taggia olives, zucchini, lemon, mint, parsley

### PER DOLCE

#### **tortino al formaggio**

italian style cheesecake, caramel, white chocolate coulis

menu available only for on-site dining  
the entire table does not have to participate