

**\$90.00**

SET MENU  
PLUS TAX AND  
GRATUITY – NO  
BEVERAGES  
INCLUDED

# Menu

## TO START

### ZUPPA DI PORCINI

*A velvety purée of wild porcini mushrooms simmered with aromatic herbs, finished with a touch of cream and truffle oil*

-OR-

### INSALATA CAESAR

*Caesar salad – romaine lettuce, radicchio, croutons, Parmesan cheese, Caesar dressing*

-OR-

### BURRATA PUGLIESE

*Italian burrata, creamy mozzarella cheese, organic tomato, vegetables, basil pesto, extra virgin olive oil*

## ENTREE

### SOGLIOLA MUGNIAIA

*Filet of sole in a lemon and caper sauce, roasted cherry tomatoes,*

*served with sauteed broccolini, garlic and Italian olive oil*

-OR-

### BEEF SHORT RIBS

*Beef Short Ribs "prime" boneless, Chianti braised served with sauteed Farmers market vegetables*

-OR-

### RIGATONI BELMONDO

*Maccheroni style pasta with Mediterranean pitted olives, roasted cherry tomatoes, garlic, basil and melted Italian Mozzarella cheese*

-OR-

### LASAGNA BOLOGNESE

*Layers of homemade spinach pasta lasagna, meat ragu sauce*

## DESSERT

### TENERINA CAKE

*Dark moist chocolate cake with crispy crust (flourless)*

-OR-

### TORTA DI LIMONE

*Lemon cheese cake served with strawberry sauce*

-OR-

### PANNA COTTA

*Silky Madagascar vanilla panna cotta with mixed berry sauce*