



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