



CUCINA ITALIANA



## Three-Course Prix Fixe

**\$42**

*(tax and gratuity not included)*

### **Antipasti**

#### **Insalata Agrodolce**

*Mixed baby greens, arugula, baby endive, red onion, fennel and fresh oranges with a red wine vinaigrette, garnished with ricotta salata*

#### **Zuppa di Gamberi e Mais**

*Shrimp and corn chowder*

#### **Vitello Tonnato**

*Chilled sliced veal, creamy tuna sauce, arugula and capers*

#### **Calamari in Zimino**

*Baby calamari sautéed with white wine, spicy fresh tomato sauce and capers*

### **Secondi**

#### **Ravioli di Aragosta**

*House made lobster ravioli in a tomato and cognac cream sauce*

#### **Gnocchi di Patate alla Boscaiola**

*House made potato gnocchi with wild mushrooms, peas, pancetta and cherry tomatoes in a light pomodoro sauce with a touch of cream*

#### **Vitello alla Saltimbocca**

*Scaloppine of veal tenderloin topped with prosciutto and sage, sautéed in white wine demi-glace*

#### **Cotoletta di Maiale**

*Pork chop stuffed with fontina and wrapped in prosciutto, served with a Nino Bergese sauce*

#### **Salmone con Pistachio**

*Pistachio encrusted salmon with a Prosecco beurre blanc*

### **Dolci**

#### **Tiramisu al Limoncello**

*Limoncello soaked ladyfingers layered with mascarpone mousse, topped with toasted almonds*

#### **Panna Cotta con Frutta Fresca**

*Tuscan vanilla cream pudding served with fresh fruit*

#### **Profiteroles**

*Italian crème puffs filled with vanilla cream, served with raspberry coulis and chocolate drizzle*