



THREE COURSE

\$65 PERSONAL
PARTY MENU

FIRST COURSE

TUSCAN BEAN SOUP

fresh clams, escarole

SEASONAL SALAD

local fresh lettuces, dandelion, red oak, choice of dressing

TUSCAN KALE, ARUGULA, RADICCHIO

citrus white truffle dressing

CEASAR

trevisio, traditional toss, parmesano

PASTA COURSE

[ADD 12.0 PER PERSON. PRE-SELECT ONE.]

BUCATINI

parmigiano, guanciale, 63° egg, black peppercorn, micro parsley

CAPPELLACCI

pumpkin stuffed pasta, brown sugar sugo, arugula, tossed hazelnuts, citrus

RAVIOLINI AL TARTUFO

chevre cheese, truffle oil, porcini mushrooms, toasted walnuts

SECOND COURSE

LINGUINI

with fresh clams, roasted cherry tomatoes, white wine, garlic, lemon oil

PAPPARDELLE

wild boar bolognese, caramelized cipollini onions, hand picked oregano

RIGATONI

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

CHICKEN PARMESANO

black pepper ricotta stuffing, tomato sugo, arugula, citrus linguini

SEARED SALMON

butternut squash, cavatelli, kale, brown sugar butter

WAYGU "TAGLIATA"

sliced sirloin, charred peppers, raddichio, balsamico

DESSERTS

VINCENZO

melting chocolate cake with homemade pistachio gelato and "latte di vaniglia"

TIRAMISU

espresso soaked lady fingers, rum laced mascarpone cream with rich dark chocolate

[DATE]