



# THREE COURSE

## \$75 PERSONAL PARTY MENU

### FIRST COURSE

#### TUSCAN BEAN SOUP

fresh clams, escarole

#### SEASONAL GREENS

local fresh lettuces, cress, red oak. choice of dressing

#### TUSCAN KALE, ARUGULA, RADICCHIO

bocconcini mozzarella, citrus white truffle dressing

#### CEASAR

treviso, little gem, traditional toss, parmigiano

### SECOND COURSE

#### LINGUINI ALLA VONGOLE

with fresh clams, white wine, garlic, lemon oil, micro parsley

#### PAPPARDELLE

wild boar bolognese, caramelized cipollini onions, hand picked oregano, piave vecchio

#### RIGATONI

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

#### CHICKEN PARMESANO

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

#### SEARED SALMON

butternut squash, rigatoni, fresh garden kale, brown sugar butter

#### PICCATA

sauteed veal, meyer lemon, gavi di gavi, crispy capers, micro parsley

### DESSERTS

#### VINCENZO

melting chocolate cake with homemade spumoni gelato, cioccolato e ciliegie

#### TIRAMISU

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

[DATE]