



THREE COURSE

\$85 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]