



## MENU 2017





## Menú 1

Glass of red or white house wine

---

### APPETIZER

#### Carpaccio de Pere

Pear Carpaccio with red beet and fig puree

Or

#### Mozzarella Fritta con Mandorle e Nocciole

Fried buffalo mozzarella with hazelnuts, almonds, grilled California green globe artichokes.

---

### INTERMEZZO

#### Sorbetto de Agrumi

Citrus sorbet

---

### MAIN COURSE

#### Cappelletti Ripieni di Funghi e Verdure al Sugo Leggero di Pomodoro

Fresh tortellini pasta stuffed with Portobello mushrooms, eggplant and spring vegetables.

Or

#### Filetto di Manzo (Torre di Pisa)

Grilled Black Angus beef filet layered with seasonal vegetables and Chianti sauce.

---

### DESSERT

#### Tiramisu

Or

#### Sabaglione

#### Coffee or Tea

Price per person \$45 dlls  
Tax included + Service Charge



## Menú 2

Glass of red or white house wine

---

### APPETIZER

#### **Carpaccio di Manzo**

Thin slices of black angus filet, arugula truffled salad and mustard dressing

Or

#### **Piccola Cesare**

Baby romaine caesar salad, stone oven roasted plum tomatoes, shaved grana padano, homemade dressing.

---

### INTERMEZZO

#### **Sorbetto di Melone**

Cantaloupe Sorbet

---

### MAIN COURSE

#### **Carre di Agnello al Forno**

Roasted lamb rack, balsamic reduction, prosciutto and provolone cheese.

Or

#### **Arrosto Pulcino al Senape**

Slow fried rock Cornish, mustard sauce, roasted asparagus

---

### DESSERT

#### **Tiramisu**

Or

#### **Mela Dolci**

#### **Coffee or Tea**

Price per person \$55 dlls  
Tax included + Service Charge



### Menú 3

Glass of red or white house wine

---

#### APPETIZER

##### **Gamberi Saltati in Padella**

Sautéed gulf shrimp, fried spinach polenta, naval orange, black bella di cerignola olive powder, asti wine foam.

Or

##### **Tris di Foie Gras e Amarena**

Foie grass terrine, brioche toast, black cherry and tomato compote.

---

#### SOUP

##### **Crema di Due Pomodori**

Red and green tomatoes cream, roasted garlic, herbs oil

Or

##### **Cassola di pesce**

Sardinian seafood soup with sauvignon blanc wine

---

#### MAIN COURSE

##### **Costola di vitello con salsa di funghi**

Braised veal chop, au jus, prosciutto, wild mushrooms sauce

Or

##### **Cartoccio di Pesce**

Sea bass filet wrapped, sauvignon blanc wine, spring baby vegetables.

---

#### DESSERT

##### **Caramellata**

Or

##### **Dolce Sorpresa**

##### **Coffee or Tea**

Price per person \$88 dlls  
Tax included + Service Charge