



Price fixed menu includes 1 choice from each of 4 courses below at \$90 per person

Tables of 6 or less may order a la carte

A la carte menu priced as follows:

Antipasti della sera

Choice of

Zuppa di Zucca Tartufata \$15.75

Butternut squash soup pureed with aromatic vegetables and topped with rosemary garlic croutons and a drizzle of Italian white truffle oil

Carpaccio VegeVaria \$19.75

Thinly sliced oven-roasted red & golden beets, heirloom cherry tomatoes, arugula, julienne celery root, extra virgin olive oil, and crumbled goat cheese

Burrata Panzanella \$20.25

Imported burrata cheese served with fresh heirloom tomatoes, roasted bell peppers, and fresh basil, drizzled with rich balsamic glaze.

Primi piatti

Choice of

Tortelloni di zucca alla salvia e mascarpone \$27.75

homemade tortelloni stuffed with pumpkin and ricotta cheese in a sage and mascarpone cheese sauce, topped with toasted walnuts

Spaghetti Scoglio D'oro \$35.75

Spaghetti pasta served with scallops, fresh shrimp, Manila clams, black mussels, and Roma tomatoes in a crustacean saffron broth.

Secondi piatti

Choice of

Saltinbocca alla Valdostana \$40.75

Thin veal scaloppine pan-seared with home-cured Alle-Pia coppa, fontina cheese, and sage with a white wine and veal stock reduction sauce, served on a bed of sautéed spinach

Branzino alla Brace \$44.75

Half Mediterranean Striped Bass, marinated in organic rosemary and garlic, grilled and finished with a brush of extra virgin olive oil

Millefoglie di Vegetali \$25.75

Layers of grilled aromatic vegetables (eggplant, green and yellow zucchini, red and yellow bell peppers), sweet onion, with melted Fontina cheese and Grana Padano, baked with a light tomato sauce and fresh organic basil

Dolci del Cenone

Choice of

Tartufo di Capodanno \$16.50

Dark chocolate frozen gelato coated with cocoa powder, served on a bed of vanilla cream and chocolate sauce

Torta Cioccolato \$17.75

A flourless chocolate cake served with a raspberry sauce.