



SAMPLE TASTING MENU

\$60 DINNER

FIRST COURSE

ANTIPASTI & AFFETTATI

ASSORTED COLD VEGETABLES, SLICED MEATS & SEAFOOD ANTIPASTI

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SECOND COURSE

MALTAGLIATI WITH RICOTTA, MUSHROOMS, & CHICORY

HOUSE MADE PASTA WITH WILD MUSHROOM RAGU

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THIRD COURSE

HANDMADE RICOTTA GNOCCHI WITH SWEET FENNEL SAUSAGE

RICOTTA & GOAT CHEESE DUMPLINGS WITH A RAGU OF TOMATOES &
HOUSE-MADE FENNEL SAUSAGE

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FOURTH COURSE

CHOICE OF:

MARKET FISH WITH GRAPEFRUIT & SWISS CHARD

SLOW ROASTED MARKET FISH WITH SAUTEED SWISS CHARD & GRAPEFRUIT

OR

PORK LOIN WITH BABY FENNEL, SALSIFY & SPINACH

SLOW ROASTED THEN SEARED TENDERLOIN WITH ROASTED SALSIFY, BABY FENNEL & WILTED
SPINACH

OR

POLLO ALLA DIAVOLA

ROASTED HEN MARINATED IN LEMON & PEPPER
SERVED OVER A CHICKEN LIVER CROSTINI AND BRODO

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FIFTH COURSE

TRE FORMAGGI

3 ARTISANAL CHEESES WITH CIABATTA

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SIXTH COURSE

DOLCI

ASSORTED LUPA DESSERTS