



congratulations!!
\$70 per person

a la carte – *to share for the table*

burrata - arugula pesto, sundried tomatoes, crostini (*\$18 supplement*)

antipasti misti - selection of artisanal cheeses & cured meats, olives, grilled artichokes, roasted garlic, pickled sweet peppers (*\$20 supplement*)

amuse

rosemary focaccia and house marinated olives

antipasti - *choice of*

insalata verde – local bibb lettuce, meyer lemon vinaigrette, crispy garlic bread, grana padano

chilled english pea and buttermilk soup with crab and local asparagus

spiedini gamberi – pancetta-wrapped shrimp, baby arugula, roasted roma tomatoes, fresh mozzarella, aged balsamic

beef tartare with pecorino tartufo, smoked tomatoes, herbs, crostini

entrata - *choice of*

seared salmon with parsnip risotto, lemon-saffron beurre blanc

house made pappardelle with beef and pork bolognese, grana podano, basil

filet mignon with potato gratin and sauce au poivre
add raucci – seared shrimp with gorgonzola fonduta (\$10 supplement)

ricotta gnocchi with spring onions, peas, carrot butter, calabrian chili oil

dolce - *choice of*

tiramisu – ladyfingers, espresso, zabaglione, shaved chocolate

basque chevre cheesecake with honey, toasted pistachios

affogato – house made gelato topped with shot of hot espresso

chocolate coconut budino with 'honeycomb'