



ANTIPASTI – STARTERS
(to choose one)

♥ **INSALATA DI MELE**
mixed salad with apples, Parmigiano, dried figs, and pine nuts

CARPACCIO DI BRANZINO
thinly sliced sea bass carpaccio

TARTARE DI MANZO
beef tartare with truffle infused cheese sauce

PRIMI – FIRST COURSES
(to choose one)

TONNARELLI ALLE VONGOLE
homemade tonnarelli pasta with clams

♥ **FETTUCCINE AL TARTUFO**
homemade fettuccine with seasonal truffle

PAPPARDELLE AL RAGÙ BIANCO
homemade pappardelle with white veal ragù, cheese and rosemary

SECONDI – MAINS
(to choose one)

BRANZINO AL FORNO
oven-baked sea bass

♥ **PARMIGIANA DI MELANZANE**
traditional aubergine parmigiana

SCOTTADITO DI AGNELLO ALLA PIASTRA
grilled lamb cutlets

DOLCI – DESSERTS
(to choose one)

♥ **TIRAMISÙ**
mascarpone, savoiardi biscuits, coffee

♥ **CROSTATA CON RICOTTA E CIOCCOLATO**
ricotta and chocolate tart



Includes wine – 1 bottle for every 4 guests