



**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*