

DINNER MENU ONE

Primi

Minestrone di pesto

Traditional vegetable and cannellini bean soup with basil pesto

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Insalata di rucola con pera, noci e gorgonzola

Arugula salad with pears, walnuts and gorgonzola cheese

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Insalata enzo

Mixed greens, crispy gorgonzola sphere, dried cranberries, candied pecan and cranberry vinaigrette

Secondi

Cavatelli con asparago e pomodoro secco

Cavatelli pasta with grilled asparagus and oven roasted tomatoes

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Gnocchi tuscany

Sautéed potato gnocchi tossed with pancetta, Frisee lettuce and garlic

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Salmone crostosi del basilico

roasted atlantic salmon with a basil crust, artichoke and tomato stew

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Pollo al mattone

Chicken cooked under a brick with fingerling potatoes and pancetta

I Dolce

Chocolate hazelnut cake

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Ricotta cheesecake with glazed caramel oranges

43.00 per person

Plus taxes and 22% service charge

DINNER MENU TWO

Primi

Insalata di rucola con pera, noci e gorgonzola
Arugula salad with pears, walnuts and gorgonzola cheese

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Gamberetto e cavolo
Sautéed shrimp over a cream of cabbage, pancetta and potato chips

Pasta

Cavatelli con asparago e pomodoro secco
Cavatelli pasta with grilled asparagus and oven roasted tomatoes

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Gnocchi roma
Potato gnocchi with spicy italian sausage, roasted walnut and sage

Terzo

Ippoglosso cotto
Baked halibut topped with crab-chive aioli over soffrito and sautéed zucchini

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Filetto di manzo
Beef fillet topped with gorgonzola and crispy onions over scallion mashed potato, asparagus and finished with a verjus reduction

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I Dolce

Tiramisu

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Lemoncello crème brulee

50.00 per person

Plus taxes and 22% service charge

DINNER MENU THREE

Primi

Insalata di rucola con pera, noci e gorgonzola
Arugula with pears, walnuts and gorgonzola cheese

Secondi

Tonno con il polenta e balsamico herb
seared ahi tuna over scallion polenta cake finished with balsamic dijon vinaigrette

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Carpaccio di manzo
Beef carpaccio with black truffle and reggiano

terzo

Gnocchi del fungo
Mushroom filled gnocchi lightly sautéed with roasted butternut squash finished
with porcini sauce

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Carbonara dell'aragosta
Lobster carbonara with pappardelle pasta, pecorino romano & pancetta
finished with an egg yolk

Carne & Pesce

Carne del vitello
Veal Medaillon with baby root vegetables casserole and verjus sauce

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Salmone crostosi del basilico
roasted atlantic salmon with a basil crust, artichoke and tomato stew

I Dolce

Pumpkin bread pudding, amaretto crème anglaise

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Espresso crème Brule, pistachio tuile and a truffle

60.00 per person

Plus taxes and 22% service charge

DINNER MENU FOUR

Primi

Insalata di rucola con pera, noci e gorgonzola
Arugula with pears, walnuts and gorgonzola cheese

Secondi

Tonno con il polenta e balsamico Herb
Seared ahi tuna over scallion polenta cake finished with balsamic Dijon vinaigrette

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Carpaccio di Manzo
Beef carpaccio with black truffle and reggiano

Terzo

Cavatelli con asparago e pomodoro secco
Cavatelli with asparagus, oven roasted tomato and parmesan

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Arragosta Carbonara
Sautéed lobster with pappardelle pasta, pancetta cream, parmesan and egg yolk

Quarto

Carne del vitello
Veal Medaillon with baby root vegetables casserole and verjus sauce

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Salmone crostosi del basilico
roasted atlantic salmon with a basil crust, artichoke and tomato stew

I Dolce

Warm chocolate hazelnut tort with vanilla gelato

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Lemoncello crème brulee

65.00 per person

Plus taxes and 22% service charge