

.FIRST COURSE.

INSALATA

ARUGULA, PROSCIUTTO, PARMIGIANO CHEESE, LEMON VINAIGRETTE

POLPETTE

PORK MEATBALLS, POLENTA, TOMATO SAUCE, PECORINO CHEESE

POLPO

CHARRED OCTOPUS, ROASTED PEPPERS, OLIVES, CAPERS, FINGERLING POTATOES, SALSA VERDE

BURRATA

BREADED & FRIED BURRATA CHEESE, CHERRY TOMATOS, PEPPERS, GAETA OLIVES,
FRESH BASIL AND AGED BALSAMIC

GNOCCHI DI SEMOLINA

BAKED SEMOLINA CROQUETTES WITH SPINACH, PEPPERS & MUSHROOMS, PECORINO CHEESE

.SECOND COURSE.

CACIO E PEPE

TONNARELLI PASTA, PECORINO CHEESE AND BLACK PEPPER

COTOLETTA

BREADED CHICKEN BREAST, PROSCIUTTO, MOZZARELLA, ARUGULA, FRESH TOMATOES

TARTUFATE

PAPPARDELLE PASTA, FOREST MUSHROOMS, TRUFFLE OIL, WALNUTS, PECORINO CHEESE

AMATRICIANA

BUCATINI PASTA, CURED PANCETTA, SPICY TOMATO SAUCE, PECORINO CHEESE

FAZZOLETTI AL RAGU D'ANATRA

HANDKERCHIEF PASTA, BRAISED MUSCOVY DUCK RAGU, PARMIGIANO CHEESE

SALMONE

GRILLED VERLASSO SALMON, BRAISED FENNEL , CARROTS, SPRING
ONION, CRISPY FINGERLING POTATOES, BEURRE BLANC

GRANCHIO

TONNARELLI PASTA, CRAB MEAT, CHERRY TOMATO, GARLIC, CALABRIAN
CHILI & LEMON CREMA, BREAD CRUMBS

LOMBATINA DI MAIALE

GRILLED PRIME PORK CHOP, GREEN PEPPERCORN BRANDY CREAM SAUCE, CRISPY FRIES

.THIRD COURSE.

HOMEMADE DESSERTS