



THREE COURSE PRIX-FIXE

\$ 24.50 ~ Without dessert \$ 20.00~

\$ 24.50 ~ With a glass of house wine instead of dessert

ANTIPASTI

- GALLETTE** Chickpea fritters with Prosciutto, stracciatella cheese and figs
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CALAMARI Grilled and roasted squid with mushrooms and lemon sauce
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PARMIGIANA Eggplant parmigiana with mozzarella and basil
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CAMPO Artisan lettuce, artichoke, pear, pecorino cheese and balsamic dressing

PRIMI o SECONDI

- SPAGHETTI** Cherry tomato sauce, black olives and capers
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PAPPARDELLE With short ribs ragu`
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ORECCHIETTE Sweet italian sausage, Brussels sprouts, Nduja and stracciatella cheese
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SCIALATIELLI With mixed seafood and cherry tomato
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POLLO Roasted half domestic chicken with peppers and black olives
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SALMERINO Pan seared Artic-char with heirloom cherry tomato and caramelized shallots
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ORATA Filet of Dorado in a potato crust with thyme and lemon sauce

DOLCI

- CIOCCOLATO** chocolate mousse with raspberrycoulis
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PANNACOTTA With vanilla and mixed berries sauce
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PISTACCHIO Sponge cake scented with rhum, filled and topped with Pistacchio cream