



Prix Fixe

please select an option from each course, buon appetito!

Antipasti

ZUPPA DI CECI, PORCINI E VERDURE

Chickpeas with porcini, swiss chard, celery, carrots, red onion and cannellini beans

PROSCIUTTO CON BURRATA E FICHI

Aged San Daniele Prosciutto with Burrata and Figs

PARMIGIANA DI MELANZANE

Layers of eggplant with tomato, Parmigiano Reggiano, mozzarella and basil

Primo

SPAGHETTONI ALLA CHITARRA CON POMODORO E BASILICO

Spaghettoni with a slow-simmered rich cherry tomato sauce and fresh basil

RISOTTO ALLE CIME DI RAPA E LIMONE

Risotto with broccoli rabe, organic meyer lemon, peperoncino and extra virgin olive oil

CANDELE AL RAGU NAPOLETANO

Ziti pasta with slow-braised neapolitan ragu made with prime beef, white onions, carrots celery, bay leaves and Parmigiano Reggiano

Secondo

BRANZINO AL SALE

Whole Mediterranean sea bass baked in a sea-salt crust with herbs and extra virgin olive oil

SCALOPPINE CON SPINACI, LIMONE E CAPPERI

Scaloppine veal with fresh lemon zest, sautéed spinach and tangy capers

PETTO DI POLLO AL PARMIGIANO REGGIANO E PISELLI PRIMAVERA

Chicken breast pounded with Parmigiano Reggiano and seared with lemon and peas

Dolce

BABÁ NAPOLETANO

Napoletanean Babá with lemon pastry creme and sour black cherries

MOUSSE FONDENTE

A flourless chocolate mousse topped with Belgian dark chocolate and finished with a chocolate mirror glaze

TIRAMISÚ

Espresso soaked ladyfingers delicately sandwiched between a sweet mixture of mascarpone cheese.

GELATO

An option of our signature vanilla or pistachio gelato

SORBETTO AL LIMONE

A fresh and tangy lemon sorbet

*the 180\$ cost for this prix fixe menu does not include a la carte items, drinks, wine, tax and gratuity.
Please let your server know if you have any allergies or special requests.*