

The Menu

June 25, 2023 5:00 p.m.

Inizio

House-made Semolina Olive Oil Crakers | Cannellini Bean Spread

Antipasto

Focaccia con Burrata

Fresh Baked Focaccia | Balsamic Roasted Tomatoes | Baby Arugula | Burrata
2022 Magrille EV Olive Oil | Course Sicilian Sea Salt

Primo

Raviolo Verde con Ragu alla Bolognese

House-made Spinach Pasta | Parmigiano Reggiano and Ricotta Filling | Ragu alla Bolognese

Filetto di Manzo al Legna

Wood Oven Roasted Beef Tenderloin | Wild Fennel Sea Salt | Rosemary Garlic Compound Butter

Contorno

Herb Roasted Vegetables

Dolce

Tortino al Cioccolato Fondente

Dark Chocolate Lava Cake | Rum Infused Raspberry Whipped Cream

Wine suggestions upon request

*Some minor menu changes may occur without notice

**NYS SALES TAX INCLUDED
OPTIONAL GRATUITY NOT INCLUDED**