Every day our talented Chefs create a new Italian inspired set menu for you to enjoy. So even if you dine with us night after night, you’ll still enjoy a different culinary experience each evening.

The menu below is an example of the delicious fare you will find, and a sample of many more tasty dishes to come.

•••••••••••• Antipasti ••••••••••••

**BURATTA CAPRESE**
Heirloom Tomato, Gremolata, Aged Balsamic, Basil, Focaccia

**POTTIES**
Braised Potatoes, Cave Aged Gruyere, Edamame, Seaweed

**FRITTO MISTO DI MARE**
Marinated Octopus & Prawns, Baby Artichoke, Taggiasche Olives, Pea & Basil Gazpacho

•••••••••••• Principale ••••••••••••

**HALIBUT**
Saffron Risotto, Grilled Rapini, Maltaise Sauce

**PENNE SALSCICIA**
Rapini & Italian Sausage, Tomatoes, Parmigiano-Reggiano

**RICOTTA GNOCCHI**
Morel Mushrooms, Deepwater Farms Arugula, Goats Curd, Grana Padano

**CARNE**
Vintage 67 Dry Aged 12oz Ribeye | $30
18oz Porterhouse | $30
Bone-In Veal Chop | $25
Prosciutto Wrapped Bison Tenderloin | $25
Bone-In Boar Chop | $20

Carne served with...
Herb & Olive Oil Roasted Fingerlings
Braised Rapini & Pearl Onions
Grilled Broccolini

•••••••••••• Dolce •••••••••••••

**ESPRESSO CRÈME BRULÉE**
Coffee Custard, Vanilla Chantilly

**GELATO OF THE DAY**
Our Pastry Chef’s Daily Creation

Set Menu | $68 per person for 3 courses
Supplemental charge for Carne steaks.