

**SET MENU A - \$40**

**Insalata Cesare**  
 +  
**Funghi**  
 roasted mushrooms, fior di latte, fontina, taleggio, thyme  
**or**  
**Rigatoni Bolognese**  
 veal and beef ragu', tomato sauce, parmigiano  
 +  
**Gelato**  
 Homemade! ask your server for todays flavour  
 +  
**Coffee / Tea**

**SET MENU B - \$50**

**Insalata Rucola**  
 +  
**Calamarata con Gamberi**  
 wild shrimp, tomato sauce, cherry tomato, chillies  
 marjoram, parsley  
**or**  
**Risotto Nervosa**  
 Barolo braised beef short rib, local field and porcini mushrooms  
 fig balsamic reduction  
 +  
**Gelato**  
 Homemade! ask your server for today's flavor  
 +  
**Coffee / Tea**



**SET MENU C - \$55**

**Carpaccio di Manzo**  
 beef tenderloin, truffled cannellini beans, pecorino, micro greens  
 truffled emulsion  
 +  
**Rucola**  
 Baby arugula, red onions, grape tomatoes, parmigiano  
 lemon vinaigrette  
 +  
**Steelhead**  
 grilled Steelhead, chickpeas, swiss chard, shrimp reduction, chillies  
**or**  
**Rigatoni Bolognese**  
 veal and beef ragu', tomato sauce, parmigiano  
 +  
**Biscotti**  
 +  
**Coffee / Tea**

**SET MENU D - \$68**

**Polpette con Provolone Affumicato**  
 Beef, veal and pork meatballs braised in tomato sauce  
 parmigiano, smoked provolone  
 +  
**Insalata di Cavolo Nero**  
 lacinate kale, zante currants, toasted pine nuts, pecorino  
 parmigiano, lemon vinaigrette  
 +  
**Bucatini al Ragu' di Vitello**  
 veal shin ragu', tomato-saffron sauce, chanterelle mushrooms  
 white anchovy, pecorino  
 +  
**Pollo alla Griglia**  
 grilled chicken breast, malt rye berries, toasted walnuts  
 dandelion, pecorino fresco, soft egg  
**or**  
**Branzino**  
 grilled branzino, fregola, brussel sprouts, salmoriglio sauce, Marcona  
 almond  
 +  
**Tiramisu**  
 +  
**Coffee / Tea**

**FAMILY STYLE - \$40 / person**

**Mix Salad • Bruschetta ai Funghi • Assorted Pizzas • Assorted Pastas**