

ITALIAN FEAST: A TASTING MENU



CIN CIN!

NEGRONI SVAGLIATO

campari, sweet vermouth, prosecco, orange

APERITIVO

CONO DI ANTIPASTO

italian cheeses, charcuterie, accompaniments

GOAT CHEESE CROQUETTES

almond-pine nut crusted, honey

POLENTA CANAPES

with mushroom ragu

PIZZA BITES

robiolo cheese, goat cheese, white truffle oil, arugula, balsamic reduction, prosciutto, fig

BRUSCHETTA WITH PICKLED OKRA

tomato bruschetta, pickled okra, basil

DINNER

I

ZUCCHINI CARPACCIO

green and yellow zucchini, evoo, lemon, baby arugula, shaved parmesan, toasted pine nuts

II

RISOTTO

prawn, mussels, scallop, peas, white wine, saffron, herbs, parmesan

III

RAVIOLI

wild garlic and ricotta ravioli, lamb soup, truffle

IV

INTERMEZZO

meyer lemon sorbet, vodka, prosecco

V

SLOW-ROASTED SALMON

fennel, citrus butter sauce, chile, faro

VI

24-HOUR CHIANTI SHORT RIB

creamy parmesan polenta

VI

DOLCE: ROLLING DESSERT CART

poached pears, gorgonzola dolce, walnuts, hazelnuts, truffle honey
 mascarpone cheesecake - limoncello, seasonal fruit
 greek yogurt panna cotta - warm chocolate, balsamic strawberries
 tiramisu - espresso-liquor soaked sponge, mascarpone, chocolate
 seasonal fruit crostata with almond cream
 arborio rice pudding - coconut, mango sauce
 chocolate budino tart - salted caramel, candied nibs
 apricot dacquoise - almond-hazelnut meringue, apricot, cream