

ARTISAN ITALIAN MENU

Handcrafted scratch-made courses, market-fresh regional ingredients & classic Italian culinary technique

ANTIPASTI

APPETIZERS & STARTERS

Insalata Cruda

Crisp, raw seasonal shaved vegetables tossed in a bright, tangy white balsamic dressing.

Watermelon Radish Carpaccio

Paper-thin slices of vibrant watermelon radish, topped with arugula, crumbled goat cheese, and toasted pine nuts, drizzled with extra virgin olive oil and sea salt.

Bresaola Carpaccio

Air-cured sliced beef topped with peppery arugula, crisp watermelon radish, and a champagne vinaigrette.

Stuffed Arancini

Crispy, golden risotto croquettes—choice of tender short rib or savory wild mushroom—served over basil-balsamic simmered tomatoes.

Focaccia Barese

Traditional Pugliese flatbread baked with Calabrian chili, sweet roasted garlic, and blistered tomatoes.

Zuppa di Porri e Patate

A silky, refined leek and potato soup finished with a vibrant drizzle of bright lemon-herb oil.

SECONDI

ENTRÉES & MAINS

Filet Mignon

Perfectly seared, tender center-cut beef filet served with a rich, velvety, and herbed Béarnaise reduction.

Braised Lamb

Melt-in-your-mouth slow-braised lamb shoulder topped with a vibrant, toasted pistachio gremolata.

PRIMI

HANDCRAFTED PASTAS

Egg Yolk Raviolo

Decadent, oversized house-made raviolo featuring a rich, velvety liquid egg yolk center and delicate herb ricotta.

Aglione e Olio

Classic, comforting artisanal pasta tossed in premium cold-pressed olive oil, toasted garlic chips, and a hint of red pepper flakes.

Wild Mushroom Pappardelle

Wide ribbon-cut pasta tossed with a deeply savory slow-cooked ragù of sautéed wild mushrooms and fresh garden herbs.

Lemon-Ricotta Gnocchi

Pillowy, light house-made ricotta gnocchi paired with an aromatic, refreshing garden mint pesto.

Seafood Linguine

Tender pasta tossed with fresh clams, succulent shrimp, and tender sea scallops in a delicate white wine and garlic broth.

Calabrian Chili, Lemon & Basil Linguine

A bright, garlicky pasta balancing spicy Calabrian chili with zesty lemon and sweet fresh basil.

DOLCI

DESSERTS & DIGESTIFS

Strawberry Basil Mascarpone Cheesecake

Rich, velvety mascarpone cheesecake topped with fresh strawberry basil compote on a toasted pistachio crust.

Peach & Almond Tarts

Flaky pastry shells filled with sweet, juicy peaches and a fragrant, nutty almond frangipane.

Pan-Seared Chilean Sea Bass

Flaky, buttery sea bass paired with a luxurious, aromatic basil velouté.

Red Snapper

Crispy-skinned red snapper elegantly finished with a bright, velvety lemon beurre blanc.

Chicken & Leek Saltimbocca

Tender chicken cutlets wrapped in prosciutto and fresh sage, enhanced with sweet braised leeks.

Vegan Ribollita

A hearty, deeply flavorful traditional Tuscan stew packed with robust vegetables, beans, and Tuscan kale.

CONTORNI

ACCOMPANIMENTS & SIDES

Zucchini & Squash Ribbons

Lightly shaved squash and zucchini tossed in a zesty Calabrian chili and lemon dressing.

Roasted Cauliflower

Caramelized cauliflower florets over Calabrian chili romesco, finished with a parsley, lemon, and parmesan gremolata.

Pipi e Patati

Classic Calabrian comfort side of sweet peppers and potatoes pan-fried to crispy perfection.

Braised Leeks & Risotto Selection

White wine braised leeks with shaved Parmesan, alongside our creamy, rich leek and lemon arborio risotto.

Elderflower Lemon Ricotta Cake

A moist, delicate ricotta cake laced with bright lemon and finished with a subtle floral elderflower glaze.

Tiramisu Affogato

A playful twist featuring espresso-soaked ladyfingers and whipped mascarpone cream, drowned tableside in iced espresso.

Post-Dinner Espresso Cordial Station

An interactive digestif experience featuring iced espresso paired with a curated selection of premium Italian liqueurs.

BESPOKE MULTI-COURSE MENUS

Each dining experience is fully customizable. Courses can be tailored into 3, 4, or 5-course plated tasting menus, family-style spreads, or intimate dinner parties. Dietary preferences and wine pairing recommendations are accommodated upon request.