

MENU ITALIANO

A curated seasonal collection inspired by regional Italian traditions



ANTIPASTI

Starters & Small Plates

Insalata Cruda

Crisp, paper-shaved seasonal vegetables and bitter greens dressed in aged white balsamic vinegar and cold-pressed olive oil.

Watermelon Radish Carpaccio

Vibrant, ultra-thin radish medallions layered with peppery wild arugula, crumbled goat cheese, toasted pine nuts, and flaky sea salt.

Bresaola della Valtellina

Delicate slices of cured beef topped with shaved fennel, crispy capers, Parmigiano-Reggiano, and a citrus-herb vinaigrette.

Arancini al Ragù e Funghi

Golden, crisp saffron risotto croquettes—choice of slow-braised beef short rib or savory wild mushroom—served over sweet blistered pomodorini.

Focaccia Barese

Traditional Pugliese olive oil flatbread topped with sweet roasted garlic, sun-ripened cherry tomatoes, and aromatic oregano.

Zuppa di Porri e Patate

Silky leek and Yukon gold potato potage finished with cold-pressed olive oil, cracked black pepper, and crisp leek curls.

PRIMI

Pastas & Grains

Uovo Raviolo

Handmade oversized egg raviolo with a creamy ricotta-spinach filling and runny golden egg yolk center, finished in nut-brown butter and crisp sage.

Wild Mushroom Pappardelle

Wide, ribbon-cut fresh pasta tossed in a rich, slow-simmered ragù of chanterelles and cremini, finished with thyme and Pecorino Romano.

Lemon-Ricotta Gnocchi

Pillowy, light ricotta gnocchi paired with an aromatic mint-walnut pesto and charred baby artichokes.

Seafood Linguine

Tender artisanal linguine tossed with fresh Littleneck clams, gulf shrimp, and diver scallops in a crisp white wine, garlic, and parsley brodo.

Linguine alla Calabrese

Al dente pasta tossed with crushed Calabrian chili, confit garlic, sweet cherry tomatoes, and torn basil.

Risotto al Limone

Slow-stirred Arborio rice infused with Meyer lemon peel, sweet butter, and aged Grana Padano.

SECONDI

Mains

Red Wine-Glazed Filet Mignon

Seared prime beef tenderloin accompanied by an Amarone wine reduction and a fragrant rosemary-shallot salmoriglio.

Crispy Red Snapper in Tomato-Wine Broth

Crispy-skinned snapper gently poached in a classic garlic, white wine, crushed San Marzano tomatoes, and fennel broth.

Slow-Braised Lamb Shoulder

Fork-tender lamb shoulder braised in aromatic red wine, topped with a crisp, nutty pistachio-mint gremolata.

Pan-Seared Sea Bass

Pan-seared Chilean sea bass served over a light, clear broth of yellow tomatoes, capers, fresh oregano, and sweet basil.

Chicken Saltimbocca

Tender chicken cutlets wrapped with prosciutto di Parma and whole fresh sage leaves, pan-seared in a dry white wine and butter reduction.

Roasted Stuffed Eggplant

Charred eggplant layered with whipped goat cheese, slow-roasted tomatoes, torn basil, and a drizzle of aged balsamic reduction (*vegan available upon request*).

CONTORNI

Sides

Marinated Summer Squash Ribbons

Lightly pan-seared squash and zucchini ribbons marinated in white wine vinegar, garlic, and fresh garden mint.

Caramelized Roasted Cauliflower

Caramelized cauliflower florets served over a rich roasted-garlic and toasted-walnut crema, finished with fresh parsley and lemon zest.

Sicilian Sweet & Sour Eggplant

Sweet-and-sour rustic relish of simmered eggplant, sweet peppers, celery, capers, and pine nuts.

Pipi e Patati

A classic Calabrian comfort dish of sweet frying peppers and Yukon gold potatoes crisped in extra virgin olive oil.

Caramelized Braised Fennel

Tender white-wine-braised fennel bulbs caramelized with butter, cracked black pepper, and shaved Pecorino.

Garlic-Sautéed Broccolini

Broccolini flash-sautéed with sliced garlic, a touch of red pepper flakes, and extra virgin olive oil.

DOLCI & DIGESTIVI

Desserts & After-Dinner Service

Strawberry Basil Mascarpone Cheesecake

Light, velvety mascarpone cheesecake topped with macerated strawberry-basil compote over a toasted pistachio crust.

Peach & Almond Crostata

Flaky, butter pastry shell baked with tender caramelized peaches and aromatic sweet almond frangipane.

Torta di Ricotta e Limone

Moist, delicate ricotta-olive oil cake finished with bright lemon curd and an elderflower glaze.

Tiramisù Affogato

Espresso-soaked ladyfingers and mascarpone mousse topped with artisanal gelato, drowned table-side with fresh, hot espresso.

Italian Cordial & Espresso Bar

Interactive digestif station featuring fresh double-shot espresso paired with artisan Italian liqueurs like Limoncello, Sambuca, and herbal Amaros.

Custom multi-course tasting menus, family-style services, and wine pairings are tailored to your celebration. Dietary accommodations gladly arranged upon inquiry.