



November 18th – 20th

ANTIPASTO

Piatto di Antipasti

shaved prosciutto San Daniele DOP, shaved porcini, parmigiano reggiano DOP, aceto balsamico di Modena IGP, Bella di Cerignola green olives

RISOTTO

Risotto Frutti di Mare

Gasparotto Arborio risotto, steamed mussels, fried calamari, shrimp, spicy tomato sauce

DOLCI

Fior di Latte Gelato

green walnut syrup, walnut crumble

\$35 per person

◇ Gluten Free † Gluten Free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness