



RISTORANTE

LUNCH MENU  
\$34.00 PER PERSON

**First Course**

**Insalate di Lattughe Novella**

Baby Mixed Lettuce, Cherry Tomato, Shaved Carrot, Champagne Vinaigrette

**Entrée**

**(Please select one of the following)**

**Pollo Salad**

Poached Chicken, Snow Peas, Baby Carrots, Belgium Endive, Toasted Pine Nuts,  
Dill Mustard Dressing

~or~

**Spinach & Ricotta Cheese Ravioli**

Spinach & Ricotta Cheese Ravioli with Cheese Sauce

~or~

**Margherita Pizza**

Tomato Sauce, Mozzarella Cheese and Basil

**Dessert**

**Gelato and Assorted of Cookies**



RISTORANTE

**LUNCH MENU**  
**\$40.00 PER PERSON**

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**First Course**

**Kale Salad**

Mixed Baby Kale, Oranges, Pomegranate, Avocado, Almonds Focaccia Croutons,  
Yellow Beets and Dry Ricotta

**Second Course**

**(Please select one of the following)**

**Ravioli Ricotta**

Spinach and Ricotta Ravioli Drago Farms Tomato Sauce

~or~

**Pollo in Crosta di Tartufo**

Truffle Crusted Breast of Jidori Chicken, Roasted Vegetables and truffle Sauce

~or~

**Margherita Pizza**

Tomato Sauce, Mozzarella Cheese and Basil

**Dessert**

**Tiramisu**

Mascarpone, Lady's Fingers, Espresso Coffee



RISTORANTE

**LUNCH MENU**  
**\$50.00 PER PERSON**

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**First Course**

**Mele e Indiva**

Baby Mixed Lettuces, Pink Lady Apple, Bacon, Candied Walnut and Endive

~and~

**Fusilli Vodka**

Fusilli Pasta with Prosciutto Vodka Sauce

**Second Course**

**(Please select one of the following)**

**Pollo in Crosta di Tartufo**

Truffle Crusted Breast of Jidori Chicken, Roasted Vegetables and Truffle Sauce

~or~

**Salmone alla Griglia**

Grilled Salmon with Red Beets, Mashed Potatoes and Seasonal Greens

**Dessert**

**Tiramisu**

Mascarpone, Lady's Fingers, Espresso Coffee



RISTORANTE

**DINNER MENU**  
**\$55.00 PER PERSON**

**First Course**  
**(Please select one of the following)**

**Mele e Indiva**

Baby Mixed Lettuces, Pink Lady Apple, Bacon, Candied Walnut and Endive

**Second Course**  
**(Please select one of the following)**

**Bisteca alla Griglia**

Grilled Aged New York Steak with Roasted Potatoes, Brussels Sprouts, and Salsa Verde

~or~

**Filetto di Branzino alla Livornese**

European Sea Bass, Tomato, Olives, and Capers in Broth

~or~

**Ravioli Ricotta**

Spinach and Ricotta Ravioli, Drago Farms Tomato Sauce  
(Vegetarian Option)

**Dessert**

**Panna Cotta allo Yogurt, Salsa Anice e Arance**

Greek Yogurt Panna Cotta, Star Anise and Orange Sauce



RISTORANTE

**DINNER MENU**  
**\$65.00 PER PERSON**

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**5 Course Menu**

**Burrata Salad**

Burrata Cheese, Eggplant, Roasted Tomatoes, Basil and Olive Crostini

**Ravioli Ricotta**

Spinach and Ricotta Ravioli, Drago Farms Tomato Sauce

**Filletto di Branzino alla Livornese**

European Sea Bass, Tomato Olives Capers Broth

**Brasato di Manzo**

12 hours Braised Short Ribs, Barolo Wine Sauce, Corn Ragu and Greens

**Dessert**

**Crostata di Cioccolato e Caramello**

Chocolate and Caramel Tart