

Amuse

Prosciutto with Melon Jam and Cracked Pepper on a Parmesan Wafer

1st Course

Artichoke, Cippolini and Pancetta Frittata with Petit Arugula

2nd Course

San Marzano Tomato Bisque with Whipped Ricotta Soprafina

3rd Course

“Caprese”

Sun-Dried Tomatoes mascerated in Balsamic topped with Pan-fried Buffalo Mozzarella and Fresh Basil Pesto

Intermezzo

Pomegranite Ginger Sorbetto with Mint Syrup

4th Course

Sole “Saltimbocca”

Petit Sole Filet layered with Prosciutto, Baby Spinach and Scamorza Cheese drizzled with a Marsala Mushroom Sauce

5th Course

Chicken in the style of Porchetta

Slow-cooked Chicken with Olives, Pancetta, Artichokes, Cannelini Beans and Sage in Chianti Wine

6th Course

Bistecca alla Fiorentina

Char-grilled, Sliced Ribeye Steak served with Porcini Risotto, Garlic Broccolini and a Gorgonzola Demi Glaze

7th Course

Strawberries and Fresh Mint with 50 year Balsamic Vinegar topped with Whipped Vanilla Mascarpone