



## **Antipasti**

shared family style:

### **Prosciutto e Burrata**

18 months aged Prosciutto di Parma with cow milk burrata cheese & tomato fett'unta

### **Supplí**

Tomato & basil risotto croquettes with mozzarella cheese & Grana Padano D.O.P.

### **Cavolo Nero**

Local Tuscan kale & shaved Brussels sprout salad with Tahini dressing, pistachio & pecorino cheese



## **Secondi**

Choice of one

### **Pappardelle alla Bolognese**

Home made egg pasta with traditional pork, veal & beef ragú, Grana Padano cheese

### **Branzino**

Grilled, deboned Mediterranean Sea bass with baby artichokes, lemon confit, mint

### **Polletto**

Cristal Valley free-range half chicken with fingerling potatoes & broccoli rabe

### **Tagliata**

Painted Hill farm, grass fed bavette steak, Hen of the wood mushrooms, roasted sunchoke, chimichurri



## **Dessert**

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### **Pannacotta**

### **Tiramisu**