



# aurora

## **Antipasti**

shared family style:

### **Prosciutto e Burrata**

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

### **Crocchette**

Cauliflower & parmesan croquettes with Maldon sea salt & shaved Blu di Bufala cheese

### **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 Romanesco cauliflowers, charred lemon & salmoriglio

### **Polletto**

Cristal Valley free-range half chicken with roasted sunchokes, wilted Tuscan kale & thyme jus

### **Manzo**

Creekstone farm N.Y. strip with hazelnut Romesco, broccoli rabe, salmoriglio



## **Dessert**

shared family style:

### **Pannacotta**

### **Tiramisu**