

Gourmet Italian Dinner - Option A \$54.00

- Tagliere: Italian cured meats charcuterie board accompanied by sauces and bruschette
- Tartare di Tonno: tacos with ginger tuna tartare, wakame, onion and passion fruit mayonnaise
- Fiori di Zucca: fried squash blossoms filled with ricotta and anchovies from Cetara.

Gourmet Italian Dinner - Option B \$80.00

- Tagliere: Italian cured meats charcuterie board accompanied by sauces and bruschette
- Carpaccio di Salmone: Salmon carpaccio marinated with beets, baby vegetables, lime, burrata stracciatella and spicy oil
- Carpaccio di Manzo: beef carpaccio with arugula, truffle oil and Grana Padano DOP
- Lobster Caprese: slow cooked lobster with mozzarella, tomato and basil

Authentic Italian Dinner - Option C \$45.00

- Caprese: Fiordilatte mozzarella with tomatoes, basil and EVO
- Gamberi e Rucola: shrimp and arugula salad and tomatoes in EVO
- Panino con Pollo: grilled chicken breast, avocado, romaine hearts and tomatoes

Authentic Italian Dinner - Option D \$66.00

- Insalata di mare: octopus, shrimp and calamari with arugula salad served with lemon dressing sauce
- Mozzarella di bufala and Prosciutto di Parma
- Parmigiana: lightly breaded eggplant layered with mozzarella, tomato sauce and parmigiano
- Cannolo