

APPETIZERS

INSALATA ALLA CESARE

Romaine lettuce, herb croutons, shaved Parmesan, creamy Caesar dressing, anchovy

RISOTTO DEL GIORNO

Mushroom Risotto

CALAMARI FRITTI ALLA LIGURE

Fried Calamari served with Garlic Aioli and Lemon

CARPACCIO DI MANZO

Thinly sliced seared beef tenderloin, bitter greens, plum tomato julienne, lemon infused olive oil, roasted pine nuts

ENTREES

PENNE ALLA CAMINETTO

Penne pasta, Beef Ragù, Plum tomatoes, Garlic confit, Shaved Parmesan Linguine

FETTUCCINE ALLO SCOGLIO

Shrimp, Bay scallops, Squid, Mussels, Grape tomatoes, Hot pepper, White wine Garlic-Herb sauce

GAMBERONI COTTI IN PADELLA

Tiger Shrimp, Roasted Garlic, Fresh herbs, Grilled asparagus, Baby vegetables

FILETTO DI MANZO ALLA PIASTRA

Charred beef tenderloin, Creamy truffle mashed potatoes, Roasted garlic, Grilled seasonal vegetables

FILETTO DI SALMONE

Grilled salmon fillet, Citrus infused Shrimp & Crab Risotto, Salsa Verde, Lemon butter sauce

DESSERT

PRIMI PIATTI PRINCIPALI PANNA COTTA AL LATTICELLO

Buttermilk Panna Cotta, Berry-Prosecco ragout, Fennel Seed Biscotti

CROSTATA DI RICOTTA E PERE

Ricotta-pear tart, Marsala, Mascarpone Cheese, espresso sauce

TIRAMISÙ

Lady fingers, Mascarpone cheese, Espresso, Chocolate shavings

DOLCETTI PORTOFINO

Dessert sampler of Amaretto baked cream, Florentine tartlet, Warm honeyed chocolate cake