

tasting menu
monday through friday

ANTIPASTO

speck, pera & parmigiano

thinly sliced smoked prosciutto,
with shavings of parmigiano & pears

calamari alla griglia

grilled calamari with bell peppers & fennel
topped with basil pesto & chili oil

insalata di rucola

arugola salad with grapes, fennel & walnuts
topped with fresh goat cheese

PRIMO

gnocchi con prosciutto

fresh made gnocchi with prosciutto di parma,
olive oil, garlic, fresh goat cheese & arugola

fettuccine al coniglio

fresh made fettuccine
tossed in a rustic rabbit ragout

SECONDO

salmone in padella

norwegian salmon filet, pan seared with anchovies, capers & olives
with rustic mash & steamed french beans

cernia al forno

atlantic grouper filet, baked with fennel & black olives
with chick pea mash & steamed french beans

osso buco d'agnello

braised lamb shank with fresh gremolata & lamb reduction
served on soft polenta & steamed asparagus

DOLCE

panna cotta ai frutti di bosco

cooked cream custard with berry compote

tiramisu

the classic recipe, coffee soaked savoiardi & mascarpone

sorbetto di cassis

black currant flavoured sorbet



four course for \$40
choose one dish per course