



# DINNER SET MENU

## ANTIPASTI

### ***Minestrone (V)***

*Traditional Vegetable Soup, Chifferi Pasta,  
36 Months Aged Parmigiano Cheese*

### ***Insalata di Spinaci Novelli, Pecorino e Noci***

*Baby Spinach, Leaf, Quail Egg, Roast Walnut, Red Raddish,  
Pecorino Romano, Honey & White Balsamic Vingar Dressing*

### ***La Burrata Pugliese (V)***

*Apulian Burrata, Vesuvian Tomato Datterino,  
Basil Leaf, Extra Virgin Olive Oil*

### ***Impepata di Cozze al Vino Bianco***

*Italian Black Mussels, Parsely & Garlic, Ground Black Pepper*



*Subject to 10% service charge*

## MAIN COURSE

### ***La Parmigiana di Melanzane (V)***

*Baked Eggplant, Tomato Passata, Buffalo Mozzarella, Provolone, Basil*

### ***Il Filetto di Branzino all' Acqua Pazza***

*Chilean Sea Bass Fillet, Black Mussels & Veraci Clam Broth*

### ***La Tagliata di Manzo Americano***

*Prime U.S. Beef Ribeye Steak, Wild Rocket Leaf & Vesuvian Datterino Tomato, Aged Parmigiano Reggiano & Modena Balsamic Vinegar*

### ***Il Polletto Ruspante alla Romana***

*Braised Spring Chicken, Peperonata, Mentuccia*

## DESSERT

### ***Il Tiramisù Tradizionale***

*Our Signature Tiramisu - smooth and creamy textured home-made art*

### ***Bonnet***

*Chocolate & Amaretti Caramel Pudding*

### ***Torta Caprese Bianca***

*Almond Lemon Cake, White Chocolate*



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