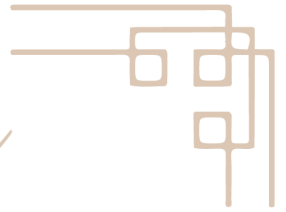


All'Italiana



RESTAURANT MENU

Appetizers

Burrata e Caviale \$38.00

A creamy burrata topped with luxurious black sturgeon caviar, served with a drizzle of lemon-infused olive oil and crispy crostini.

Carpaccio di Tonno Rosso \$35.00

Thinly sliced bluefin tuna carpaccio with fennel, blood orange segments, and a touch of pistachio crumble.

Tartare di Manzo al Tartufo \$32.00

Hand-cut beef tartare, delicately seasoned and finished with shavings of seasonal black truffle and truffle aioli.

First course

Risotto ai Gamberi Rossi \$32.00

Creamy carnaroli risotto infused with saffron, topped with red Argentinian shrimp and a light shellfish reduction.

Tagliolini al Tartufo Bianco \$34.00

Fresh handmade tagliolini pasta tossed in a velvety white truffle butter sauce, crowned with shavings of Alba white truffle.

Ravioli di Zucca \$34.00

House-made pumpkin ravioli filled with ricotta, amaretti crumbs, and Parmesan, served with sage brown butter and toasted hazelnuts.

Second Course

Branzino alla Mediterranea \$40.00

Mediterranean sea bass fillet roasted with cherry tomatoes, capers, and Kalamata olives, served with a side of zucchini ribbons.

Filetto di Manzo al Barolo \$38.00

Grilled beef tenderloin in a rich Barolo wine reduction, accompanied by Parmesan polenta and sautéed wild mushrooms.

Pollo Arrosto con Limone e Erbe \$15.50

Free-range chicken breast roasted with lemon, rosemary, and thyme, paired with baby carrots and roasted potatoes

Desserts

Tiramisu Classico \$20.00

Layers of mascarpone cream and espresso-soaked savoiardi, dusted with fine cocoa powder and a hint of coffee liqueur.

Torta al Cioccolato Fondente \$25.00

Warm flourless dark chocolate cake with a molten center, served with Amarena cherry compote and vanilla gelato.

Panna Cotta al Limoncello \$25.00

Velvety limoncello panna cotta topped with a tangy lemon zest glaze and a basil syrup drizzle.