

CHRISTMAS IN JULY MENU

ENTRÉE

To share

Beef Carpaccio

Thinly sliced raw beef tenderloin, topped with crispy kale, shaved pecorino cheese, and finished with a tangy mustard vinaigrette.

Scallop

Seared scallops served on a silky cauliflower purée, garnished with delicate salmon caviar.

Ribollita Soup

Vegetable soup with cannellini beans, Tuscan kale, savoy cabbage, and seasonal vegetables and toasted bread.

MAINS

Choice of

Lasagna Porcini

Oven-baked lasagna layered with creamy béchamel sauce, sautéed porcini mushrooms, bufala mozzarella.

Squid Ink Tagliolini

Home-made tagliolini with squid ink cured bottarga and sautéed artichokes, drizzle of EVO oil, a hint of citrus zest.

Veal Saltimbocca

Veal rolls Saltimbocca stuffed with Prosciutto and Provolone cheese.

Sole

Pan-seared fillet of sole served in a buttery sauce with capers and fresh greens, offering a delicate and refined main course.

Desserts

Choice of

Profiteroles

Choux pastry filled with vanilla crème pâtissier, chocolate glaze.

Chocolate Tart

with coffee caramel and vanilla ice cream.