

# Italy

WEEK OF OCTOBER 30th  
**Dinner Prix-Fixe**

## Menu

### FIRST

#### GNOCCHI FRITTI

brown butter, gorgonzola, pear, prosciutto

OR

#### CARPACCIO DI MANZO

wagyu beef striploin, roasted mushrooms,  
shaved parmesan, lemon

\*Franciacorta, Berlucchi '61, Lombardi, Brut

### MAIN

#### GAMBERONI IN CAMACIA

pancetta wrapped prawns, parmesan polenta,  
garlic spinach

OR

#### PORCHETTA

stuffed and rolled roast pork, rosemary mashed potatoes,  
baby vegetables, Marsala demi

OR

#### RAVIOLI AI CARCIOFI

artichoke, mascarpone, cipollini onion, asparagus,  
arrabbiata sauce, lemon oil

\*Chianti Riserva, Brolio, Tuscany, 2019

### DESSERT

#### TIRAMISU

espresso lady fingers, whipped mascarpone,  
cocoa powder, crispy pearls

OR

#### PANNA COTTA CON LE FRAGOLE

fresh strawberries, balsamic,  
strawberry shortcake crumble

\*Brachetto, Malvira, Birbet, Piedmont