

An Italian Summer

\$185++ PER PERSON
\$75++ WINE PAIRING AVAILABLE

THE GLOBAL
AMBASSADOR X JOE SASTO

All courses served for the table

TANTOS - STRACCIATELLA & CAVIAR

BLONDE SBAGLIATO

carpano bianco, salers aperitif, elderflower, prosecco

Antipasti

PESTO PULL APART BREAD + FONDUTA

warm, fluffy, drizzled veg



CLAMS CASINO

nduja, arborio rice, tomato soffritto

BLACK GARLIC CAESAR

garlic streusel, parmigiano reggiano, lettuces

VILLA BUCCI VERDICCHIO DEI CASTELLI DI JESI CLASSICO MARCHE

Primi

SWEET POTATO RAVIOLI

spring peas, purple asparagus, candied pecan veg

SHRIMP SCAMPI ALLA VODKA

creamy roasted tomato & pecorino romano



GUADO AL TASO SCALABRONE ROSATO TUSCANY

Secondi

FLORENTINE STEAK

served with horsey sauce & beef jus

CERBAIONA ROSSI DI MONTALCINO TUSCANY

Contorni



CREAMED KALE & PRESERVED LEMON

HASH BRICKS & TRUFFLE BUTTER

DUCK FAT CARROTS & CARROT BBQ SAUCE, MILK FAT CRUMB

Dolce

TABLESIDE TIRAMISU enough said veg

GIUSEPPE QUINTARELLI REGIOTO DELLA VALPOLICELLA CLASSICO VENETO