



Cucina Italiana

FIRST COURSE

Choice of:

Maine Lobster Risotto

Black Summer Truffle

Bresaola & Arugula Salad

Shaved Parmigiano Reggiano, Marcona Almonds

Vitello Tonnato

Veal Tenderloin, Charred Tuna, Caper Berries

Chesapeake Mushroom Ravioli

Chapel Creamery Smooth Sails Goat Cheese

Caprese

Burrata, Heirloom Tomatoes, Balsamic Pearls

MAIN COURSE

Family Style:

Pork Chop Milanese

Heirloom Cherry Tomatoes, Arugula, Lemon

Roasted Cod Arracanatato

Pine Nuts, Ratatouille

Cacio e Pepe

Linguine Tossed in Parmesan Wheel, Maine Lobster

Prime Beef Filet Florentine

Creamed Spinach, Castelvetrano Tapenade

Free Range Organic Chicken Saltimbocca

Prosciutto, Parmesan Broth, Polenta

DESSERT COURSE

Choice of:

Traditional Tiramisu

Espresso, Mascarpone

Strawberry Passion Fruit Panna Cotta

Wild Berries

Cannoli

Pistachio Cream, Dark Chocolate

\$125 Per Person

Menu Selections are Subject to Change. Tax and Gratuity Not Included. A 20% Gratuity Will be Added to 6 or More Guests.

Please Advise Us of Any Allergies or Specific Dietary Restrictions Prior to Ordering. The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness.