

Antipasto Freddo (To be chosen before the event)

Insalatina di Carciofi ed Avocado

Shaved baby artichokes, avocado, shaved parmigiano, tomatoes, truffle oil.

Bresaola e parmigiano

Dried beef tenderloin, shaved parmigiano, arugula.

Panzanella

Tomato, avocado, cucumber, red Bermuda onion, bread.

Melanzane alla Brace

Grilled eggplant, caramelized onions, capra cheese, balsamic vinegar.

Antipasto Caldo (To be chosen before the event)

Capesante alla Pizzaiola

Pan roasted Sea Scallop, tomato, oregano, crostini.

Insalatina di Funghi Royal

Royal trumpet mushrooms, baby spinach, grape tomatoes, shaved parmigiano truffle oil.

Tortino di Asparagi

Asparagus flan, fonduta, roasted mushrooms, demi glace, truffle oil.

Il Primo (To be chosen before the event)

Cavatelli ai Porcini

Fresh porcini mushrooms, white wine, onion.

Pasta e Fagioli

Beans, vegetables, pasta.

Gocce di Ricotta al Ragu d'Agnello

Homemade ricotta pasta, lamb ragu.

Il Secondo (choice of one at the table)

Branzino Mugnaia

Mediterranean sea bass, white wine, lemon, capers and grape tomatoes.

Medaglioni di Vitello

Veal tenderloin, taleggio cheese, oven roasted tomato, white wine.

Galletto Arrosto

Crispy pan roasted Michigan free range Baby Chicken.

Il Dolce

La Bomba al Limone

Lemon yogurt mousse, blood orange panna cotta, vodka blood orange salad, apricot sorbet.

\$85 per person plus bar, tax and 20% gratuity.