

ITALIAN CHEF SERIES

FRUILI-VENEZIA GIULIA

ANTIPASTO

Salam tal'Aset, Grispolenta, Puccia di Cortina, Biga Servolana
A regional selection of homemade breads, cured salami,
marinated vegetables, pickles and preserves served family style

PRIMO

“Nonna’s Lasagna”

Chef Andrew’s mille-feuille lasagna, pork and beef ragu, mozzarella

INTERMEZZO

Arancello Sgroppino

A traditional Italian refresher of housemade Arancello, vanilla gelato,
and our Lush Sparkling Rosè

SECONDI

Coniglio in Humido

Braised spring rabbit, Valorosa tomatoes, white polenta
served with family style contorni

INSALATA

Bitter Italian greens, braised cannellini beans,
house red wine and anchovy vinaigrette

DOLCE

Tiramisu

Ladyfinger biscuits, espresso, marsala, mascarpone and cocoa

Fritelle

Italian fried doughnut with raisins and citrus

Crostoli

Crispy pastry dusted with powdered sugar

Served Family Style