



## SHARED APPETIZERS

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*for the table to share:*

### ROSEMARY FOCACCIA

### OLIVES

*marinated olives, capers, garlic, citrus, chili*

## FIRST COURSE

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*choice of:*

### PANZANELLA SALAD

*heirloom tomatoes, red onions, stracciatella, focaccia croutons, tomato vinaigrette*

### BURRATA & SUMMER SALAD

*Clearwater Farm mixed greens, radishes, roasted grapes, Cara Cara orange segments, dill vinaigrette*

## SECOND COURSE

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*choice of:*

### AGNOLOTTI AI FUNGHI

*porcini, wild mushroom, butter, chive, Parmigiano-Reggiano*

### BRANZINO ALLA GRIGLIA

*with citrus gremolata*

### LINGUINE VONGOLE

*manila clams, fresh heirloom tomatoes, basil gremolata*

### VEGAN PASTA

*spaghetti with basil pesto & Clearwater farm heirloom tomatoes*

## THIRD COURSE

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### TIRAMISU

*the classic finished with Amaretti almond cookies*

*\$95 plus tax*

*\*we have vegan, non dairy and gluten free options*

*Executive Chef: Ivana Raca*