

1ST COURSE

OLIVES

fennel-orange marinade, thyme

TOMATO & HAZELNUT DIP

basil, olive oil, focaccia

CAESAR SALAD

garlic, anchovy, crouton

MARINATED ZUCCHINI

green goddess, fried focaccia, shaved ricotta

2ND COURSE

CAMPANELLE AL LIMONE

lemon, parsley, parmesan

CRISPY CHICKEN 'PUTTANESCA'

tomato, olive, parmesan, anchovy, polenta

PECORINO PIZZA

fior di latte, honey, black pepper

3RD COURSE

SWEETS

BARBARELLA

1ST COURSE

OLIVES

fennel-orange marinade, thyme

TOMATO & HAZELNUT DIP

basil, olive oil, focaccia

PROSCIUTTO

aged 30 months, piave cheese, 10 year balsamic

2ND COURSE

CAESAR SALAD

garlic, anchovy, crouton

ALBACORE TUNA CRUDO

green tomato, basil, sesame

MARINATED ZUCCHINI

green goddess, fried focaccia, shaved ricotta

3RD COURSE

CAMPANELLE AL LIMONE

lemon, parsley, parmesan

CRISPY CHICKEN 'PUTTANESCA'

tomato, olive, parmesan, anchovy, polenta

PECORINO PIZZA

fior di latte, honey, black pepper

STEELHEAD TROUT

potato gnocchi, artichoke beurre blanc, spinach

4TH COURSE

SWEETS

BARBARELLA

1ST COURSE

OLIVES

fennel-orange marinade, thyme

BURRATA CHEESE

shaved tomato, anchovy, focaccia, vanilla

PROSCIUTTO

aged 30 months, piave cheese, 10 year balsamic

2ND COURSE

CAESAR SALAD

garlic, anchovy, crouton

SCALLOP CRUDO

cucumber, freso, sour orange vinaigrette

MARINATED ZUCCHINI

green goddess, fried focaccia, shaved ricotta

3RD COURSE

CAMPANELLE AL LIMONE

lemon, parsley, parmesan

CAB STRIPLOIN STEAK

sherry mushroom glaze, crispy potato, watercress

PECORINO PIZZA

fior di latte, honey, black pepper

STEELHEAD TROUT

potato gnocchi, artichoke beurre blanc, spinach

4TH COURSE

SWEETS

BARBARELLA