



DINNER MENU

ANTIPASTO

(choose one)

TOMINO

Tomino cheese wrapped in speck, cremini mushrooms

GUAZZETTO DI CALAMARI E VONGOLE

*Light guazzetto soup, calamari, clams,
served with fregola sarda*

AEGEAN SALAD

*Watermelon, feta cheese, mint, cucumber,
Taggiasca olives, onions, preserved lemon dressing*

PRIMO O SECONDO

(choose one)

TAGLIOLINI AL TARTUFO ESTIVO

Homemade tagliolini pasta, black summer truffle

SPAGHETTI ALLE VONGOLE E BOTTARGA

*Spaghetti with clams and bottarga, grape tomatoes,
garlic, parsley*

ANATRA ALL'ARANCIA

Braised duck leg, orange sauce, served with asparagus

DENTICE ALLA MUGNAIA

*Pan-fried snapper filet, flour and brown butter sauce,
lemon zest, served with asparagus*

DOLCE

(choose one)

TIRAMISU

House-made classic Tiramisu

PANNA COTTA

Lemon panna cotta, strawberry coulis

GELATO DEL GIORNO

Ask your server for today's flavors

Price per person \$45 ++