

Cena

TWO COURSE PRIX FIXE MENU 70.00

Primo

Burrata

Heirloom tomatoes, burrata, TSV Olive Oil & fresh basil

Barbabetola

Heirloom golden and red beet salad with balsamic, pistachio, citrus & flower station cheese

Beef Carpaccio

Arugula, pecorino & truffle oil

Insalata Cicoria

Bitter Italian greens with red wine anchovy vinaigrette and Parmesan- Reggiano

Secondi

Stone Oven Pizza: Margherita/Salumi/Feature

Rigatoni Bolognese

Beef, veal & pork with Parmesan-Reggiano

Seafood Tagliatelle

White wine, cherry tomato & parsley

Carne del Giorno

Chef's Entree Selection

Antipasti

Arancini

Sicilian rice balls with smoked mozzarella, tomato sauce & basil

18

Salumi e Formaggi

Selection of cured meats and imported cheeses, marinated olives & Estate compotes

38

Polenta

Crispy rosemary polenta with Parmigiano-Reggiano, basil & tomato sauce

18

Carciofi

Crispy artichokes with Parmigiano-Reggiano, preserved lemon & Calabrian olives

20

House-made Focaccia

Baked to order with rosemary, TSV Olive Oil

9

Marinated Olives

(add-on to any order)

4



KITCHEN76
BY TWO SISTERS