



MENU DI SUPERIORE

\$100 PER PERSON

Antipasti

• Select One •

Mare

Mahogany Clams · Mussels · Calamari
· Shrimp · Whole Lobster · Scallops ·
Alaskan King Crab Legs ·

Misto di Crudo

Faroe Island Salmon · Yellowfin Tuna
· Scallops · Oysters

Insalata

• Select Two •

Cacio e Pepe

Iceberg Lettuce · Pecorino Dressing ·
Shaved Pecorino · Coarse Ground
Black Pepper

Sette Foglie

Homemade Balsamic · Parmigiano
Reggiano

Arugula con Scarmoza

Arugula · Olive Oil · Lemon and Fresh
Scaemoza

Burrata con Heirloom Tomato

Heirloom Tomato · Purple Basil ·
EVOO

Secondi

• Select Four •

Salmone con Ravioli

Pan Seared Faroe Island Salmon ·
Jumbo Lump Bluecrab · Lobster Ravioli

Spada

Grilled Swordfish · Champagne
Reduction · Red Grape · Heirloom
Tomato

Tagliatelle

Mahogany Clams · Homemade
Parmesian Breadcrumbs · Aglio Olio

Australian Wagyu Filet Mignon

Black Truffle Jus · Shaved Black Truffle

Veal Medallions/Shrimp

Served with Wild Mushrooms

Contorni

• Select Two •

Steamed Asparagus

Baked Potato with White Truffle

Gnocchi Bolognese

Dolce

Chef Luca's Daily House Made Dessert

• *Menu Customization available upon request* •

• ADD UNLIMITED SOFT DRINKS, COFFEE & TEA FOR AN ADDITIONAL \$5 PER PERSON

• Wine Pairings from Our Sommelier Available for An Additional Charge •

• Alcohol is charge by Consumptions and added to the final bill per the hosts request •

22% service charge and 8% tax added to the final bill