



## MENU DI CLASSICO

\$80 PER PERSON

### **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  
Scarmoza

#### **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

#### **Pollo Del Giorno**

Chef Whim Preparation

### **Contorni**

· Select Two ·

#### **Steamed Asparagus**

#### **Baked Potato with White Truffle**

#### **Gnocchi Bolognese**

### **Dolce**

#### **Chef Luca's House Made Dessert**

Chef's Daily Selection House Made  
Dessert

### **Beverages**

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

- Wine Pairings from Our Sommelier  
Available for An Additional Charge

- Alcoholic Beverages charged by  
consumption and added to the final bill

*\*Menus Customizable Upon  
Request\**

*\*22% service fee and 8% tax added  
to the final bill*