



## *Tasting Menu*

### **Polpo alla Piastra**

Seared Mediterranean Octopus, Taggiasca Olives, Fingerling Potatoes  
and Celery Hearts

### **Ravioli Capresi**

\*"Capri" Style Buffalo Caciotta Cheese and Marjoram Ravioli,  
Cherry Tomato and Basil Sauce

### **Tonnetto Scottato**

Herb Crusted Ahi Tuna, Vegetable Caponata and Citrus Salmoriglio

### **Tagliata di Manzo**

Charred NY Strip Steak, Sautéed Red Bell Peppers, Marinated Oyster Mushrooms  
and Vin Cotto

### **Semifreddo alla Cassata**

Sicilian Style Ice Cream Dessert

*\*Pasta fatta in casa/Homemade Pasta*

\$69

Executive Chef: Giuliano Matarese