

the MENU

AMUSE - BOUCHE

BRUSCHETTA

toasted sourdough with ricotta,
tomatoes, olive oil and thyme

ANTIPASTO

FOCACCIA

italian flatbread brushed with olive oil
and sprinkled with rosemary and sea
salt

INSALATA

INSALATA DI STAGIONE

mixed green salad with red
onions, strawberries, walnuts and
gorgonzola tossed in a balsamic
vinaigrette

ENTREE

BAVETTE GRIGLIATE

grilled flap steak seasoned with olive oil and
herbs

served with grilled mixed vegetables

DOLCE

AFFOGATO

vanilla gelato drowned in hot espresso

...buon appetito!

AL MOMENTO