

## AMALFI

### APPETIZER

**TUSCAN BEAN + BLACK KALE SOUP**  
Pesto

**BUFALA MOZZARELLA**  
Sicilian caponata | crostini

### PASTA

**PENNE AI FUNGHI**  
wild mushrooms | winter truffle

### MAIN

**LAMB SHANK OSSOBUCCO**  
risi bisi

**FRESH OCEANWISE SALMON**  
clam "Aqua Pazza"  
seasonal vegetable "Sciafata"

### DESSERT

**GRAND MARNIER**  
+ RASPBERRY CREME BRÛLÉE

**HOUSE MADE SORBETTO**  
almond financier

\$59 + taxes and gratuities

## MAREMMA

### APPETIZER

**VITELLO TONNATO**  
taleggio panini

**WILD MUSHROOM FRICASSE**  
mascarpone polenta

### PASTA

**RICOTTA GNOCCHI**  
tomato + fresh basil

### MAIN

**ICELAND COD SALTIMBOCCA**  
prosciutto + sage | roasted vegetables

**BRAISED SHORT RIBS**  
Chianti | potato purée

### DESSERT

**CARAMELIZED LEMON TART**  
berries compote

**HOUSE MADE SORBET**

\$69 + taxes and gratuities

## MONTALCINO

### APPETIZER

**BURRATA + LOMO IBERICO**  
heirloom tomato | extra virgin olive oil

### PASTA

**CANNELLONI**  
spinach | Parmesan fonduta

### MAIN

**SABLEFISH**  
grappa-orange marinade | sauteed greens

**RACK OF LAMB**  
salsa verde | farinata

**WAGYU TOP SIRLOIN**  
rosemary + chianti + shallots  
tuscan fingerlings

### DESSERT

**FLOURLESS CHOCOLATE TORTE**  
amareto crème fraîche

**HOUSE MADE GELATO** | madelaines

\$88 + taxes and gratuities