

# \$90 per person



## **Dinner Menu: March**

### **STARTERS**

*Roasted carrots with yogurt, dill & farro*

*or*

*Avocado toast with winter citrus, arugula & trout roe (+\$5/person)*

*Little gem lettuce with radish, buttermilk & breadcrumbs*

*or*

*Herb Salad with braised chicken, carte di musica, herbed mayo (+\$5/person)*

*Roasted braddicas with bagna cauda, calabrian chili & grana padano*

*or*

*Roasted asparagus, bufala mozzarella, prociutto di san daniele (+\$5/ person)*

### **PIZZA**

*Margherita with crushed tomato, Mozzarella & basil*

*Bianca with ricotta, Mozzarella, basil & garlic*

*Add:*

*Brussels sprouts with chestnut pesto, mozzarella, Grana Padano (+\$3/ person)*

*Butterball potato with leeks, fontina, chili flake (+\$3/person)*

*Anchovy with bitter greens, ricotta, Gaeta olive (+\$3/ person)*

*House made sausage with crushed tomato, mozzarella, Gypsy peppers, onion, chili (+\$3/person)*

### **SECONDS**

*Grilled Anson Mills Polenta with roasted mushrooms, greens and brown butter*

*or*

*California Sturgeon with corona beans & salsa rustica (+\$10)*

*Bone in pork loin w bintje potatos & black olives*

*or*

*Antique beef strip loin w sweet potato, frisee, & chili (+\$10)*

### **DESSERTS**

*Panettone From Roy*