



Cuisines of the Sun

08.21 - 08.30

AMUSE

MUSHROOM ARANCINI

shiitake mushroom, heirloom tomato sauce, arugula pesto, reggiano

STARTERS

a choice of the following

TUNA CARPACCIO

shaved black truffles, salted olives, wild arugula, white balsamic, evoo

EGGPLANT PARMESAN

crispy prosciutto, burrata, heirloom tomato sauce

MAINS

a choice of the following

LINGUINI LOBSTER + CLAMS

maine lobster, white wine lemon butter sauce

N.Y. STEAK

blue cheese gnocchi, mustard greens, barolo sauce

DESSERT

AFFOGATO

vanilla ice cream, caffe luxxe espresso, biscotti

COCKTAILS & WINE

SUMMER SANGRIA \$14

fresh summer fruit sangria rosso

ARANCIA MARTINI \$18

*arancia olive brine, orange bitters
choice of gin or vodka*

Pinot Grigio, Nals Margreid, Adige DOC, IT \$14 / \$56

\$68 PER PERSON

NOT INCLUDING TAX OR GRATUITY