

# CHEF SPECIALS

Nando Milano

## ANTIPASTI

### **Panzanella - 12**

Traditional Tuscan salad with tomato medley, pickled onion, cucumber, mozzarella, croutons and arugula with italian vinaigrette

### **Polpette alla Arrabbiata - 16**

Beef, ricotta and porcini meatballs in arrabiata sauce

## PRIMI PIATTI

### **Orecchiette alla Norcina - 24**

Boar sausage, seasonal mushrooms and peas with a parmesan truffle sauce

## SECONDI PIATTI

### **Salmone alla Mugnaia - 32**

Pan seared chilean salmon, purple potatoes, brussel sprouts, chickpeas, shallot lemon glaze

### **Ossobuco Vitello - 59**

Braised veal shank, saffron risotto and stracotto sauce

## DOLCI

### **Pistacchiosa - 12**

Bronte pistachio mousse cake, caramel, Chantilly cream



Edited 9/15/2020