

## 2024 Graduation Prix Fixe Menu \$80

### First Course

#### BUFALINA CAPRI

Bufalina mozzarella, heirloom tomatoes, EVOO, salt, pepper, oregano

#### CAVOLETTI ORTOLANI

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, topped with stracciatella and fresh-grated parmesan cheese

#### BURRATA E PROSCIUTTO DI PARMA

Fresh burrata mozzarella, prosciutto di parma, crostini, arugula, and basil pesto

#### CARPACCIO DI MANZO

Thinly sliced raw wagyu beef tenderloin\* with arugula, artichoke, house-made orange dressing, and shaved parmesan

#### CUORI DI LATTUGA DEI CESARI

Organic heart of romaine lettuce, croutons, shaved parmesan cheese in a Caesar dressing

#### INSALATA VALENTINO

Organic baby arugula, artichoke, fennel, and parmesan cheese in an orange dressing

#### SPINACI E PERE DEL GIARDINO

Organic baby spinach, pears, pine nuts, and pecorino cheese in a shallot vinaigrette

#### BIETOLE E FETA

Organic golden and red beets, with toasted piedmont hazelnuts, arugula, and feta cheese in a port wine dressing

### Second Course

#### GNOCCHI DI PATATE ALLA SORRENTINA

House-made potato gnocchi with fresh basil and mozzarella cheese, in a peeled baked tomato sauce with a touch of pesto

#### RIGATONI ALLA NORCINA

Rigatoni pasta with crumbled Italian sausage, peas, and mushrooms in a parmesan truffle sauce

#### RIGATONI ALLA BOLOGNESE

Rigatoni pasta in a traditional Northern Italian meat sauce

#### PACCHERI ALL'ASTICE

Paccheri pasta with crab and lobster meat in Chef's signature Imperial sauce

#### BRANZINO AL LIMONE

Pan-seared Mediterranean seabass, black artemide rice, seasonal mixed vegetables, lemon caper sauce

#### POLLO ALLA PARMIGIANA

Breaded chicken breast, marinara, mozzarella, arugula, and roasted potatoes

#### TAGLIATA DI MANZO (+\$20)

Prime NY Strip\*, roasted potatoes, arugula, parmesan, maitake and trumpet mushrooms, shishito peppers, salsa verde

### Third Course

#### PANNA COTTA AI FRUTTI DI BOSCO

Vanilla-infused Italian custard with mango coulis

#### TIRAMISU

Espresso-soaked ladyfinger biscotti with mascarpone, cocoa powder, and espresso beans

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially elderly, children under 4, pregnant women, and individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

A Credit Card Convenience fee of 2.76% is included on every check unless paying by cash or debit card.

An automatic gratuity of 20% will be added to all parties of 5 or more.