

2026 Graduation Prix Fixe Menu

G = Gluten free
G = Can be Gluten free
⊗ = Cannot be Gluten free

select one item from each course

First Course

BURRATA CAPRESE G

Burrata mozzarella, tomato medley, pesto, toasted sourdough

CAVOLETTI ORTOLANI G

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, parmesan cheese

POLIPO E CALAMARI ALLA MEDITERRANEA G

Octopus and calamari sautéed, cherry tomatoes, black olives, celery, capers, pickled red onions, lemon emulsion

SUPPLI' ALLA ROMANA ⊗

Crispy fried rice balls beef ragu, mozzarella, marinara

CARPACCIO DI MANZO G

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

CUORI DI LATTUGA DEI CESARI G

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

INSALATA VALENTINO G

Organic baby arugula, artichoke, fennel, parmesan cheese, orange dressing

SPINACI E PERE DEL GIARDINO G

Organic baby spinach, pears, pine nuts, pecorino cheese, shallot vinaigrette

BIETOLE E FETA G

Golden and red beets, piedmont hazelnuts, arugula, feta cheese, port wine dressing

Second Course

GNOCCHI DI PATATE ALLA SORRENTINA G

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

RAVIOLI AMALFITANA ⊗

Crab and lobster filled ravioli, Maine lobster meat, Amalfitana sauce

RIGATONI BOLOGNESE G

Rigatoni pasta, northern Italian meat sauce

MEZZE MANICHE SAN MARCO G

Mezze maniche pasta, white wine, Italian sausage, spinach, semi-dried tomatoes

BRANZINO AL LIMONE G

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

POLLO ALLA PARMIGIANA G

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

COSTATA DI MANZO (*Sub gnocchi for mashed potatoes +\$10*) G

Braised beef short ribs, mashed potatoes, stracotto sauce

AGNELLO SCOTTADITO G

Pan-seared Australian lamb chops, roasted potatoes, mixed vegetables, salsa verde

TAGLIATA DI MANZO (+\$30) G

14 oz Prime NY Strip, roasted potatoes, arugula, parmesan, seasonal mushrooms, salsa verde

TAGLIATA DI WAGYU (+\$40) G

12 oz Aussie A5 Wagyu strip, roasted potatoes, seasonal mushrooms, salsa verde

TOMAHAWK (+\$110) G

3.5lb Prime cut Tomahawk ribeye, roasted potatoes, seasonal mushrooms, salsa verde

PORTERHOUSE (+\$150) G

3.5lb Prime cut Porterhouse, roasted potatoes, seasonal mushrooms, salsa

BLACK ANGUS RIBEYE (+\$130) G

3lb Black angus bone-in french cut ribeye, roasted potatoes, seasonal mushrooms, salsa verde

Dolci

TIRAMISU ⊗

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

PANNA COTTA AI FRUTTI DI BOSCO G

Vanilla-infused Italian custard, mixed berry compote

SEMIFREDDO G

Almond-brittle semifreddo, chocolate sauce, cherry gelato

GELATO G

Your choice of one flavor gelato or sorbet:

-Chocolate	-Pistacchio	-Raspberry Sorbet
-Vanilla	-Cherry	-Lemon Granita