

# *Chef's Tasting Menu*

## **Dinner**

### **Antipasto Misto;**

**Gamberi , Mozzarella fatta in casa con Pomodorini locali ,  
Prosciutto di Parma**

*Antipasto italiano. Roasted Gulf Shrimp served with basil olive oil.  
Homemade Buffalo Mozzarella served with local tomatoes arugula  
salad with imported Parma Prosciutto and lemon dressing*

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### **Trio pasta**

**Homemade Pillow Shaped Pasta stuffed with Spinach and  
Ricotta Cheese,  
Penne All'Amatriciana  
Taglierini Pesto and Crab Meat**

### **Main course**

**Filetto di Cernia saltato , Asparagi e salsa All' Aragosta**  
*Blackened Filet of Red Snapper with sautéed Asparagus and Lobster  
sauce and Mashed Potato*

**Or**

**Filettino di Vitello Organico arrosto con Asparagi e slasa ai  
Porcini**

*Sautéed All Natural Veal Tenderloin served Asparagus and Porcini  
Mushrooms*

**Or**

### **Surf & Turf**

**Filetto di Manzo Servito con Spinaci Saltati ,Salsa al Barolo ,  
Aragosta con Asparagi**

*Sautéed Beef Tenderloin with fresh Herbs and Sautéed Spinach and  
Barolo Wine Reduction, Lobster tail with lobster sauce, and potato*

### **DESSERT**

#### **Flute Limoncello**

*Refreshing Lemon Gelato swirled together with Limoncello*  
**Or**

#### **Mousse di Cioccolata con Gelato al Caramello**

*Chocolate Mousse served with Caramel and Sea Salt Gelato*

**\$ 60 ++**