

Amuse Bouche

*Foie Gras, balsamic vinegar gastrique ,
fresh tagliolini, caramelized mango*
\$ 20.00

*Swordfish Cruditee ,tomato confit petals , pumpkin
mostarda*
\$18.00

*Mediterranean sea salad, vegetarian tabuleh ,genovese
basil pesto*
\$ 16.00

*Bresaola, truffle juice aged pecorino shaves , kiwi
mostarda*
\$ 18.00

*Buffalo mozzarella , crescenza cheese , tomato confit ,
gelee de basilic*
\$ 15.00

Chilled Appetizers and Salads

Gourmet salad, ricotta crepe
\$ 16.00

Spicy tuna tartare,sushi and venere rice, onion mostarda
\$ 20.00

*Italian pecorino cheese selection, Tuscany honey chestnut,
apple mostarda*
\$ 18.00

San Daniele prosciutto, figs mostarda, brise' croutons
\$ 20.00

*15% Service Charge will be added. Please refrain from smoking and using your cellular phone to
avoid disturbing other guests*