

\$35 Per Person

FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

-or-

A dueling pair of crispy risotto ARANCINI

-or-

Slow braised, local PORK BELLY topped with
wined cherries & local arugula

SECOND

PAPPARDELLE in spicy fennel sausage ragu with
fresh basil & ricotta

-or-

Bucatini CARBONARA with guanciale,
Parmigiano Reggiano & baby peas

-or-

Spinach & ricotta RAVIOLI with
sage brown butter & crispy salami

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon

\$37 Per Person

FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

-or-

Local MUSSELS, toasted garlic, fresh herbs & lemon

-or-

Stuffed BABY ARTICHOKES fresh goat cheese & pancetta

SECOND

PAPPARDELLE in spicy fennel sausage ragu with
fresh basil & ricotta

-or-

Bucatini CARBONARA with guanciale,
Parmigiano Reggiano & baby peas

-or-

Spinach & ricotta RAVIOLI with
sage brown butter & crispy salami

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon

\$40 Per Person

FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

-or-

A dueling pair of crispy risotto ARANCINI

-or-

Slow braised, local PORK BELLY topped with
wined cherries & local arugula

SECOND

Local HADDOCK with roasted tomato pesto on kale
with wild mushrooms

-or-

Grilled HANGER STEAK with beurre blanc
& sautéed fiddleheads

-or-

Brick-pressed, roasted organic CHICKEN
with romesco, cilantro & asparagus

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon

\$43 Per Person

FIRST

Baby ARUGULA salad with Pecorino
Romano & focaccia croutons

-or-

Local MUSSELS, toasted garlic,
fresh herbs & lemon

-or-

Stuffed BABY ARTICHOKEs fresh
goat cheese & pancetta

SECOND

Local HADDOCK with roasted tomato pesto on kale
with wild mushrooms

-or-

Grilled HANGER STEAK with beurre blanc
& sautéed fiddleheads

-or-

Brick-pressed, roasted organic CHICKEN
with romesco, cilantro & asparagus

THIRD

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

-or-

Warm local RHUBARB CRISP with
fresh mint gelato

-or-

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon