

Mangia Qui Restaurant Week

ANTIPASTI

PROSCIUTTO E MELONE - SLICED CARPEGNA PROSCIUTTO, FRESH MELON...GF

TRIFECTA - BRUSCHETTA TRIO OF BLACK TRUFFLE PORCINI PÂTÉ AND MUSHROOM, WHITE TRUFFLE PÂTÉ AND ASPARAGUS AND FAVA BEAN WITH RICOTTA AND LEMON ZEST...VEG

MINESTRA - END OF SEASON FRESH VEGETABLE, HERB AND CRAB MINESTRONE...GF

SECONDI

RISOTTO MILANESE...SAFFRON RISOTTO WITH SLOW BRAISED VEAL AND GREEN TOMATO RAGU...GF

CORZETTI DI LIGURIA...COIN SHAPED STAMPED PASTA, BRAISED LAMB BOLOGNESE, BLACK TRUMPET MUSHROOMS, PECORINO

GNUDI TOSCANI...HOUSE-MADE RICOTTA GNOCCHI, ROASTED GARLIC AND FRESH TOMATO, BROCCOLI RABE...GF / VEG

PESCE DI GIORNO - CHEF QUI'S CHOICE OF FRESH FISH FOR THE DAY

DOLCI

PANNACOTTA - GOAT CHEESE PANNACOTTA, CRANBERRY, PEAR AND RAISIN COMPOTE...GF / VEG

ZAMBAGLIONE - WARM MARSALA CUSTARD AND SEASONAL FRUIT...GF / VEG

CHOCOLATE TORRONE...HOUSE-MADE BELGIAN CHOCOLATE, PISTACHIO, WHIP CREAM...VEG

Buon Appetito