

WHITE TRUFFLE MENU STYLE

\$100/PERSON

Appetizer Family Style:

BURRATA CAPRESE

Heirloom Tomato, baby arugula, truffle balsamic vinegar EVOO

CHEF CHARCUTERIE BOARD

Second Course

All Guests Receive:

CHEESE WHEEL

Special pasta of the day toasted in parmigiana cheese wheel

Entree

Choice Of:

TORTELLINI ALLA ARAGOSTA

Lobster small ravioli, roasted cherry tomato sauce

BISTECCA SICILIANA

Prime bone in ribeye steak, served table side on lava stone, with rosemary roasted potato

LAMB OSSOBUCO

Lamb shank slowly cooked with Barolo wine & tomatoes served with truffle risotto

KING SALMON

Salmon, spinach mashed potatoes, grain mustard, chardonnay wine sauce

SCALLOPS

Asparagus risotto, truffle butter blanc

GNOCCHI SORRENTINA

Stuffed gnocchi, organic tomato sauce, pesto fresh burrata

For the table

TRUFFLE FRIES

GARLIC BREAD