

## FIRST COURSES

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PACCHERI IN WYN RED SAUCE // 15 \$  
Fresh tomatoes, Parmesan Cheese, Provola, Onions, Basil and Black Pepper

PENNE IN GREEN // 18 \$  
Pasta tossed in a Spiced Puree of Sweet Peas and Caramelized Onions

GNOCCHI IN RABBIT RAGU // 23 \$  
Gnocchi with Rabbit Ragù and shaved Parmesan cheese.

LASAGNE AL RADICCHIO // 22 \$  
Lasagne with béchamel, radicchio sautéed in white wine, parmesan cheese

LASAGNE WITH ARTICHOKE // 22 \$  
Lasagne with béchamel, artichoke sautéed in white wine, parmesan cheese

## SECOND COURSES

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OVEN ROASTED HEAD OF CAULIFLOWER // 15 \$  
With Brown butter and parmesan cheese.

WILD BOAR RAGU // 27\$  
Slow roasted and shredded boar in a robust ragù served over polenta

PISTACHIO CRUSTED PORK LOIN// 32\$  
Pistachio crusted loin served with hollandaise, balsamic and a mushroom cappuccino and chestnut puree

CORNISH GAME HEN // 32\$  
Whole oven roasted hen with roasted potatoes, a bed of arugula, and rosemary smolder  
\*Please allow a minimum of 15 min for proper internal temperature

## DESSERTS

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TIRAMISU // 8 \$  
Ladyfingers, mascarpone, coffee and dutch cocoa

ZABAGLIONE AFFOGATO // 12 \$  
Custard, zabaglione, almonds

50 SHADES OF CHEESE // 15 \$  
A selection of aged and soft cheeses