

VINO & VISTA



FIRST COURSE

Tomato Carpaccio

Shaved Heirloom Tomatoes, Marinated Buffalo Mozzarella, Herb Olive Oil, Smoked Sea Salt, 30-year Aged Balsamic Glaze, Arugula

SECOND COURSE

Gnocchi al Pesto Genovese

Traditional Potato Gnocchi Tossed in a Basil Parmesan Pesto, Topped with Pine Nuts

MAIN COURSE

Veal Saltimbocca

Veal Topped with Prosciutto & Sage, White Wine Butter Sauce, Wild Mushroom Parmesan Saffron Risotto, Herb Cheese Stuffed Tomato

DESSERT

Mocha Panna Cotta Torta

Chocolate Mascarpone Custard, Lemon Olive Oil Cake, Pistachio Crumble