



Chef Lindsay Spalding prepared a special menu for Simply Italian guests (3 course dinner including wine). Do not forget to ask for a stamp that will get you a free gift and a possibility to win a trip to Italy.

Antipasti (choice of one)

INSALATA CAPRESE

Homemade mozzarella, heirloom tomatoes, basil, arugola, with 25 year old balsamic and laudemino extra virgin olive oil

INSALATA DI BARBABIETOLE

Roasted beets, arugola, pistachios and shaved Pecorino cheese.

PARMIGGIANA DI MELANZANE

Fried eggplant, homemade mozzarella and tomato sauce.

Primi / Secondi (choice of one)

TAGLIATELLE AL NERO DI SEPPIA AL GRANCHIO

Homemade squid ink tagliatelli with crab, garlic, chilies and parsley

CAPELLACI DI CACIOFINO, RICOTTA, POMODORI SECCHI CON ARUGOLA E CAPPERI

Homemade pasta parcels of ricotta and artichoke with slow roasted tomatoes, arugola and capers

NERO CERNAIA CON CRÈME DI PORRI

Pan fried US black grouper with creamed leeks and squid ink vinaigrette.

COSTOLETTE ALLA MILANESE

Elephant ear veal cutlet, pounded, breaded on the bone, arugola and tear drop tomato salad. 30

Dolci (choice of one)

CIOCCOLATO SEMIFREDDO

Soft frozen chocolate mousse, candied pistachios with black cherry sorbet.

GRANITA DI GRAPPA

Melon salad with basil syrup, grappa granite.

BANANE APPICCIECESO CARAMELLA PUDDING

Sticky toffee pudding with vanilla ice cream

Wine (choice of one)

Chianto Classico Castello d'Albola

Nero D'Avola Principi di Butera

Pinot Grigio Ca' Bolani

Insolia Principi di Butera

Special Simply Italian gift : take home a bottle of Prosecco Zonin

Price: 48\$ before tax and gratuity