



**The Chef prepared a special menu for Simply Italian guests. 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)*

*Finochiaccia, fennel, radishes, rughetta, artichokes, and pecorino*  
*Burrata, with fresh tomatoes, basil and string beans salad*  
*Animelle, fennel dusted sweatbreads with guanciale and cauliflower*

*Primi/Secondi (choice of one)*

*Pappardelle Ciociara, homemade ricotta, tomatoes and black olives*  
*Paccheri, with veal meatballs, tomato and asparagus tips*  
*Branzino: Mediterranean Sea bass baked in salt crust*  
*Saltimbocca, medallions of veal with prosciutto, sage, and vermentino*

*Dolci (choice of one)*

*Millefoglie*  
*Panna Cotta*

*Wine (a bottle of)*

*Chardonnay, Principi di Butera*  
*or*  
*Chianti Classico, Le Ellere, Castello D'Albola*  
*and*  
*Complementary bottle of Presecco Zonin to take home*

*Price: 70\$ + drinks + tax + tips*