



For the table:

*Cheesy Truffle Garlic Bread Focaccia, Garlic Butter,
White Truffle, Mozzarella*

*Bakkafrost Salmon Carpaccio, Cucumber Relish,
Orange Zest Olive Oil, Caper Dill Aioli, Petite Arugula
Salad*

*Pulpo Carpaccio – Olive Oil, Lemon Zest, Sea Salt, Red
Pepper Flakes*

*Wagyu Beef Carpaccio, Caesar Aioli, Crispy Capers,
Shaved Parmesan*

*Salumi Chefs Board, Selection of imported cured
meats*

First Course:

*Warm Bufala Fresca Mozzarella, Extra Virgin Olive Oil,
Little Reds, Fresh Basil*

Second Course:

Classic Spaghetti Pomodoro

Third Course:

*Fire Roasted Split Free-Range Chicken, Salsa Verde,
Smashed Potatoes*

Fourth Course:

Chocolate Mousse Cake, Raspberry Sorbet

