



## CHEFS TABLE MENU OPTIONS

*SERVED FAMILY-STYLE TO THE TABLE*

*Our rustic Chefs Table is situated in the main dining room in front of our open kitchen. We assist in advance to create an inspiring Italian menu to be served "family-style." Each menu is designed to highlight the main course and includes dishes that are seasonal and locally sourced.*

3-courses: Antipasti or Primi, Secondi, Dolci

4-courses: Antipasti, Primi, Secondi, Dolci

### ANTIPASTI (select two)

Di Stefano burrata with seasonally & locally sourced accoutrements

Mixed greens, pomegranate, grana padano & sunflower seed

Chicories, gorgonzola, persimmon & pecan

Brussels sprouts al gratin

Local fish crudo  
(supplement \$5 per person)

Polpo in umido

### PRIMI (select two)

Tortelli di zucca al burro fuso

Strozzapreti cacio e pepe

Ravioli di ricotta con pesto di carota

Orecchiette with mussels and broccoli

"Agnolotti del plin" – Pasta filled with veal, pork & rabbit

Gnocchi con Castelmagno cheese, nociola e miele  
(supplement \$5 per person)

Ravioli della casa  
(supplement \$5 per person)

### SECONDI (select one)

Seasonal whole roasted fish

Spit-roasted chicken

Red Wattle pork

Rossotti Ranch veal  
(supplement \$15 per person)

"Bistecca alla Fiorentina"  
(supplement \$20 per person)

### DOLCI (select one)

Chef's selection of assorted desserts

Ricotta cheesecake with huckleberries & honey

Pear crostata with vanilla chantilly

Chocolate budino with nocino liquor crème & candied walnuts

"Gelato del giorno"

Persimmon-honey cake

*We ask for your final confirmed minimum 48-hours prior to your reservation for billing purposes.*