

HAPPY 5TH ANNIVERSARY 5 COURSE DINNER FOR TWO

'THE TASTING EXPERIENCE' \$99/couple

Complimentary prosecco to start

CICHETTI TO START

ANTIPASTO TO SHARE

D.O.P. PROSCIUTTO, ROASTED HEIRLOOM BEETS, PINE NUT PRALINE, TOMATOES & BURRATA

CHOICE OF:

HAND ROLLED NOODLE BOLOGNESE

12 HOURS SLOW COOKED BERKSHIRE PORK RAGU, REGGIANO

CRISPY CALAMARI FRITO

ALMOND ROMESCO

CHOICE OF:

PAN SEARED B.C. SALMON

CANNELINI BEAN PUREE, GLAZED CARROTS

STEAK FLORENTINE 90Z

BABY ARUGULA, REGGIANO SHAVINGS OR

SUNWORKS FARM ORGANIC CHICKEN SUPREME

PARSNIP PUREE, SEASONAL VEGETABLES

TO SHARE **MOCHA TIRAMISU**

Executive Chef Jenny Chan