

# *Prix Fixe Menu*

*Special Menu  
\$55 per person*

## *Appetizers (select one)*

30 months aged Parma ham, Gorgonzola walnuts panna cotta *or*  
Pumpkin and leeks veloute soup, amaretto crumble and white truffle essence *or*  
Veal Tonnato , sous vide veal loin, Calabrian tuna sauce caperberry *or*  
Eggplant Caponata, Sicilian style cold eggplant appetizers *or*  
Mangalica pork belly 3 ways: amatriciana sandwich, oriental glazed, fried *or*  
Fried gulf coast shrimp and zucchini

## *Main Courses (select one)*

Beef ravioli del plin, butter sage demiglace aged parmigiano reggiano *or*  
Spaghettoni Marulo, cantabrian Sea anchovies and Normandie butter fondue,  
lemon zest, roasted bread crumbs, Poached jumbo shrimp *or*  
Fusilloni Marulo my grandmother style ragout 'family recipe' *or*  
Flounder filet meunière style Andrea's sauteed vegetables *or*  
Organic chicken breast rollatini stuffed with provolone, Parma ham, sage au jus,  
Andrea's sauteed vegetables *or*  
Veal Ossobuco modern style, saffron risotto (add \$ 10)

## *Choice of one dessert whatever I create daily*

Add 1 glass of wine each course selected by Rossella extra \$ 30  
(two wines plus one dessert wine)

Everything is cook at the moment so don't be annoying and enjoy you dinner

Cheers Andrea, Rossella and Damiano