

# **Radiante**

\$40 PP / 3 Courses

### **First**

served to share

Crispy Calamari basil, arrabbiata, pickled pepper aioli

### Second

served to share

Moto Caesar white anchovy, black olive oil, bread crumbs

## Third

served to share

Cacio E Pepe Parmigiano-Reggiano, pepper

Bolognese prime beef & Berkshire pork, Grana Padano

# **Bellisima**

\$55 PP / 4 Courses

#### **First**

served to share

Crispy Calamari basil, arrabbiata, pickled pepper aioli

#### **Fourth**

served to share

Crispy Brussels Sprouts white balsamic, apple, pancetta

#### Second

served to share

Burrata + Tomato heirloom tomato, fresh basil

#### **Third**

served to share

Cacio E Pepe Parmigiano-Reggiano, pepper

Bolognese prime beef & Berkshire pork, Grana Padano

- Menu pricing does not include service charge or taxes
- A 20% service charge will be added to parties of 7 or more
- Diamonte Package not available for walk-ins



# Diamonte

\$75 PP / Enhanced 4 Courses

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served to share

Crispy Calamari basil, arrabbiata, pickled pepper aioli

# **Fourth**

served to share

Chicken Parmigiana arrabbiata sauce, basil, parmigiano-reggiano

\*Green Plate is available for vegetarian/vegan guests

#### Second

served to share

Burrata + Tomato heirloom tomato, fresh basil

## **Sides**

served to share

Crispy Brussels Sprouts white balsamic, apple, pancetta

#### **Third**

served to share

Cacio E Pepe Parmigiano-Reggiano, pepper

Bolognese prime beef & Berkshire pork, Grana Padano

## **Elevated Add-Ons**

Mini Bite Dessert Display \$6PP Toasted Banana Bread Bites, Mini Chocolate Chip Cookies, Fruit Tarts

Champagne Toast \$14PP Nino Ardevi Prosecco

Olive Oil Flight \$2 PP Chef's selection of Mediterranean regional olive oil varietals