

DOLCE

□ TIRAMISU'

classic mascarpone mousse, espresso, lady fingers

Ingredients: Mascarpone, eggs, sugar, marsala, flour, sugar, yolk, egg whites, corn starch, espresso

Method: Ready to serve.

□ PANNA COTTA

sweetened cream dessert with fruit compote

Ingredients: Chilis cream, sugar, vanilla, gelatin raspberry coulis (raspberries, sugar)

Method: Ready to serve.

□ BUDINO

butterscotch budino

Ingredients: Eggs, cream, milk, sugar, butter, rum, salt, corn starch, caramel sauce (cream, sugar, butter, salt).

Method: Ready to serve.

□ MOUSSE AL CIOCCOLATO

chocolate mousse

Ingredients: Dark chocolate, yolk, sugar, cream, savoiardi cookies, crisp chocolate pearls

Method: Ready to serve.

ANTIPASTO

□ ASSAGGINO DI MARE / SEAFOOD ANTIPASTO

Ingredients: Smoked salmon, Italian mascarpone, capers, shallot, crostini, Spanish sardines and mussels in hot oil

Method: Arrange everything on a board or platter and serve.

□ TAGLIERE DI FORMAGGI

selection of imported Italian cheese with honey, jam, crostini, and pear

Ingredients: _____

Method: Arrange everything on a board or platter and serve

□ TAGLIERE MEZZO E MEZZO

selection of cured Italian meat and imported Italian cheese with olives and crostini

Ingredients: _____

Method: Arrange everything on a board or platter and serve.

□ POLPO AFFOGATO

octopus and potatoes in spicy tomato sauce

Ingredients: Octopus, fingerling potatoes, capers, olives, tomato sauce, wine, red onion, garlic, chili, tomato sauce, parsley, oregano

Method: Bring a large pot of water to a boil and reduce heat to simmer. Immerse the octopus bag in the water for 10 minutes until hot. If desired, toast or grill a slice of the pugliese bread. Carefully remove the bag from the water bath, cut the bag open and serve the octopus over the bread.

□ RAVIOLINI IN BRODO

raviolini filled with chicken, prosciutto and parmigiano in chicken broth (pasta is frozen)

Ingredients: Raviolini dough (semolina, flour, eggs, water) raviolini filling (beef, chicken, prosciutto, spinach, wine, celery, carrots, onions, rosemary, sage) broth (chicken, veal, carrots, celery, onion, spices and herbs)

Method: Bring a pot with 3-4L of water to a boil. In a separate little pot bring the broth to a boil. Cook the raviolini for 3-4 minutes in the boiling water.

□ TORTINO AL FORMAGGIO

hot savoury cheese cake with arugula, radicchio & walnut salad

Ingredients: Tortino al formaggio (taleggio, grasso d'alpe, milk, butter, oyster, button, shitake & cremini mushrooms, EVOO, garlic, herbs, wine, salt, pepper, yolk, bread crumbs, oil)

Method: Preheat oven to 450F. Bake the cheese tortino for 10 minutes. Divide the greens between the two salads and season with dressing. Remove the tortino from the oven. With a knife score its sides and remove from its container and serve each one over the salads.

PRIMO

□ SPAGHETTONI CON GAMBERONI E BOTTARGA

spaghetti with shrimp, zucchini and bottarga

Ingredients: Spaghetti alla chitarra (eggs, semolina, water, eggs), shrimp, zucchini sauce (zucchini, garlic, wine, red hot chili, EVOO), parsley, bottarga, bread crumbs

Method: Bring a large pot with 4L of salted water to a boil. Add the spaghetti and cook for 4 minutes. In the meantime heat a pan with the olive oil and garlic clove. Fry the shrimp for 1 minute on each side. Remove from the pan and add the zucchini sauce. Drain the pasta and add it to the zucchini pan. Add the parsley and cook for 1 more minute until desired doneness is achieved. Divide the pasta in two plates, finish with the bread crumbs, shaved bottarga and the two shrimp.

□ SPAGHETTI ALLA NORCINA

fresh spaghetti with homemade sausage ragu, pecorino and black truffle shavings

Ingredients: Spaghetti alla chitarra (eggs, semolina, flour), Terroni sausage (pork shoulder, paprika, chili, salt, pepper), pecorino, red onion, white wine, EVOO, italian black truffle, butter.

Method: Bring a large pot of salted water to a boil. In a pan heat the sausage ragu', bring to a boil and simmer. Cook the pasta for 4 minutes, Drain it and add it to the pan with the sausage ragu'. Add half the pecorino, the butter and toss for 2 more minutes. Divide the pasta into two portions, sprinkle the remaining pecorino, add the truffle shavings and serve.

□ LASAGNA BOLOGNESE

traditional Bolognese lasagna

Ingredients: Spinach pasta (spinach, eggs, flour, semolina), bechamel (butter, flour, milk, nutmeg, salt, pepper), Bolognese ragu' (onion, celery, carrots, pork belly, beef chuck, red wine, tomato paste, canned tomatoes), parmigiano.

Method: Preheat oven to 425F (static oven) or 350F convection. Cut lasagna into desired portions and bake for 17-20 minutes until the top is crispy. Plate and sprinkle with grated parmigiano if desired.

□ CAVATELLI OR GARGANELLI AI FUNGHI

cavatelli (VG) or garganelli with mushroom sauce (VeG)

Ingredients: Cavatelli (semolina, flour water) garganelli (semolina, flour eggs, water) mushroom sauce (oyster, button, cremini and shitake mushrooms, wine, garlic, onion, herbs, EVOO, salt and pepper)

Method: Bring a large pot with 4L of salted water to a boil. Cook the cavatelli for 3 minutes. In the meantime in a pan heat the mushroom sauce. Add the cavatelli and a couple of tablespoons of the pasta water. Toss the pasta in the pan for 1-2 minutes more until desired doneness is achieved.

□ RAVIOLI DI BURRATA

ravioli filled with burrata (pasta is frozen)

Ingredients: Pasta dough (semolina, flour, eggs, water, tomato concentrate) filling (ricotta, parmigiano, pecorino, salt, pepper) sauce (butter, parmigiano, sage)

Method: Bring a large pot of salted water to a boil. Add the ravioli and cook for 4 minutes. In the meantime melt the butter with the sage and add about 1/4 cup of pasta water. Bring everything to a boil and simmer. Drain the pasta and add it to the pan with the butter, add the parmigiano and cook for 1-2 minutes, serve.

SECONDO

□ POLLO FARCITO

deboned chicken stuffed with mushrooms, chestnuts and roasted squash

Ingredients: Pollo farcito (chicken, oyster and button mushrooms, pecorino, grana, green olives, rosemary, garlic, salt, pepper, wine, EVOO) roasted squash (butternut squash, caramelized onion, EVOO, pumpkin seeds, herbs, salt, pepper)

Method: Preheat oven to 350F. Bring a pot with 3L of water to a boil. Reduce heat to bring water to a simmer. Immerse the whole sealed bag with the chicken in the water for 20 minutes. In the meantime roast the squash in the oven for 10 minutes. Plate the squash on two plates. Being very careful not to get burned, remove the hot bag of chicken from the water. Open the bag and cut the chicken into slices about 3 cm thick, saving the cooking juices in a bowl. Divide the chicken onto the two plates, drizzle the cooking juices over each portion and serve.

□ COSTOLE BRASATE

boneless beef ribs braised in Sangiovese with polenta and rapini

Ingredients: Ribs (boneless beef ribs, tomato, red wine, carrots, celery, red onion, bay leaf, juniper, polenta (corn flour, salt, butter, parmigiano), rapini (rapini, EVOO, garlic, chili)

Method: Preheat oven to 350F. Remove the plastic bag from the braised ribs, cover with foil paper and reheat for 20 minutes. Remove the plastic from the polenta and reheat for 10 minutes. Remove the plastic from the rapini and reheat covered for 5 minutes. Plate each of the polenta pieces on a plate. Stir the rapini in its baking tray and distribute between the two dishes. Divide the ribs on the two polenta slices and top with their braising liquid and serve.

□ SALMONE CON PEPERONATA

salmon with peppers and potatoes

Ingredients: Atlantic salmon, peperonata (bell peppers, fingerling potatoes, caramelized onion, tomato sauce, olives, capers, chili, garlic, anchovy, wine, parsley, oregano, salt, pepper, EVOO)

Method: Preheat the oven to 400F. Remove plastic cover from the salmon and the peperonata. Cover the peperonata with foil and bake in the oven for 10 minutes. Season the salmon with salt, pepper and EVOO and bake for 10 minutes. Remove the peperonata from the oven and very carefully remove the foil being aware of the hot steam that will be released. Divide it on two plates and top each one with a piece of salmon. Add one final drizzle of EVOO and a sprinkle of maldon salt and serve.

□ BURGER VEGANO

vegan burger on focaccia bun with tomato chutney and peperoncini

Ingredients: Burger (quinoa, tofu, black beans, flax meal, EVOO, salt, pepper, shallot, garlic, red hot chili, corn starch, salt, pepper) focaccia (flour, water, mother yeast, salt, pepper, EVOO, rosemary) tomato chutney (shallots, cherry tomato, tomato paste, sugar, garlic, salt, pepper) Terroni peperoncini piccanti

Method: Preheat a 10" skillet over medium low heat. Reduce heat to low and cook the burgers for 4-5 minutes per side until each side is golden and crisp. Cut the focaccia in half and toast it if desired. Place the burger in between each bun, top with the tomato chutney and hot chilis.