





International Week of Italian Cuisine

5 Course Menu \$88⁺⁺ Per Guest













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ANTIPASTI

Beef Tenderloin Knife Cut as Carpaccio, Gratinated with Parmigiano and Green Olives

PASTA

Angel Hair Pasta "From Gragnano" With Black Truffle Puree and Parmigiano Sauce

PESCE

Stewed Seabass Fillet with Smoked Eggplant Pulp Sun-Dried Tomatoes and Lemon Zest

CARNE

Slow Cooked Pork Belly "Porchetta" Black Figs In Red Wine – Honey

DOLCI

85% Venezuelan Dark Chocolate with Cherry "Black Forest My Way"

