



# Chef Luigi Fineo's MONTHLY 4-COURSE TASTING MENU

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## **Starter** (choose one)

### **Burrata**

blood orange, pistachio, arugula, olive oil

### **Tuna Tartare**

bluefin tuna, crostino, avocado

## **Pasta** (choose one)

### **Wild Mushroom Ravioli**

brown butter, sage, parmigiano reggiano

### **The Butcher**

tagliatelle, traditional bolognese of beef ragu

### **Truffle** (add \$20)

tagliatelle, wild mushrooms, black truffle

## **Main** (choose one)

### **Branzino**

grilled mediterranean sea bass, sautéed broccolini

### **New York Steak**

grilled black angus, sautéed spinach

## **Dessert** (choose one)

### **Chocolate Mousse** or **Tiramisú**

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**\$ 49 / person**

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Tax and gratuity not included. Mille Grazie.