

# Sunday Tasting Menu

3 Courses \$58pp

## **FIRST COURSE**

BEET SALAD

Frisee, Arugula, Goat Cheese, Cara Cara, Citrus Vinaigrette

CAESAR SALAD

Gem Lettuce, Parmigiano-Reggiano, Anchovy, Croutons

TOASTED SOURDOUGH

Warm Ricotta, Garlic, Extra Virgin Olive Oil, Rosemary

SICILIAN FRIED CHICKEN

Lemon, Oregano, Aleppo Pepper, Honey

## **SECOND COURSE**

ACQUERELLO RISOTTO

Truffle Butter, English Peas, Lemon

TAGLIATELLE

Bolognese, Whipped Ricotta, Parmigiano Reggiano

RIGATONI alla NORCINA

Sausage ragù, Foraged Wild Mushrooms, Black Truffle Cream

## **THIRD COURSE**

ROASTED CHICKEN BREAST

Whipped Potatoes, Grilled Broccoli, Thyme Chicken Jus

SCOTTISH SALMON

Spring Vegetables, Fingerling Potatoes, Fine Herb Beurre Blanc

HANGER STEAK FRITES

Truffle-Parmesan Potatoes, Spinach, Au Poivre

SEARED PORK CHOP

Cannellini Beans, Braised Pork Belly, Spring Greens, Bacon Maple