

CHEF WEEK

An exclusive Chef's experience

Inspired by Chef Fabio

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APPETIZER

Choose of:

Bruschetta Guacamole, Salmone & Burrata

Homemade roasted bread, avocado, Cherry tomatoes, shallots, capers, parsley, lemon, smoked Atlantic Salmon, imported fresh Burrata, lemon zest, Evoo

Insalata Mango & Fragole

Mix salad, fresh mango, fresh strawberries, Chef's Fabio mango dressing, shaved Imported Parmigiano, Chef's secret crispy strips

ENTREE

Choose of:

Cotoletta alla Parmigiana Vodka & Guanciale *(table side)*

Chicken breast fillet, buttered, breaded, vodka sauce, shallots, melted imported Provolone, imported pork crispy Guanciale, Basil, Evoo

Cacio & pepe Mare

Spaghetti, creamy Pecorino Romano, Shrimps, ground black pepper

DESERT

Tiramisu' al limone & Limoncello

Mascarpone, eggs, lemon, sugar

* Complementary Fresh Pugliese Bread

* Ask your server for wine/cocktail pairing