

CHEF WEEK

An exclusive Chef's experience

Inspired by Chef Fabio

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APPETIZER

Choice of:

Pomodorini Amalfi

Sautéed on the Vine cherry tomatoes, garlic, oregano, capers, imported fresh Burrata, basil, anchovies, roasted garlic homemade bread

Insalata pera & Gorgonzola

Romaine lettuce, fresh pear, creamy imported Gorgonzola honey dressing, Imported Gorgonzola crumbs, Chef's secret crispy strips

ENTREE

Choice of:

Chef's Fabio Seabass Raviolone

Homemade Jumbo Ravioli pasta filled with Seabass in a Lobster bisque creamy sauce, garlic, lemon zest

Tagliatelle crema di Parmigiano & olio di Tartufo nero

Homemade Tagliatelle pasta, imported Parmigiano cream and imported black Truffle oil

DESERT

Gelato all'arancia & crema di Arancello

Orange gelato topped with a homemade cream of Arancello

* Complementary Fresh Pugliese Bread

* Ask your server for wine/cocktail pairing

