

# LAVAGNA



## Starters

Pizzetta Margherita with fresh mozzarella, tomato, and basil

Pizzetta del Bosco with roasted wild mushrooms, fontina and white truffle oil

## First Course:

\*Tuscan Kale Caesar

finely sliced kale, parmesan, and housemade croutons

\*Carciofo al Forno Wood Oven Roasted Artichoke Heart  
with white bean puree and cremini mushrooms

\*Seared Scallops "Agrodolce"  
with parsnip puree and crisp pancetta

\*Prosciutto di San Daniele  
with figs and balsamic vinegar topped with arugula and parmesan

## Second Course:

\*Steak Lavagna

marinated beef tenderloin, seasonal vegetables, yukon gold mash, au poivre sauce

\*Pan Seared Atlantic Cod Fish  
with baby carrots, fingerling potatoes, cipollini onions in a light red wine reduction

\*Homemade Spinach and Ricotta Ravioli  
in a porcini cream Sauce

\*Rigatoni  
with sweet fennel and spicy sausage, peas and tomato cream

## Desserts

Panna Cotta, Chocolate Cake, Ice Creams, Sorbets