

CUCCIOLO

Terrazza

\$90 MENU

1ST COURSE

POLPETTE

Pomodoro, Reggiano, basil, rosemary oil

CHARCUTERIE BOARD

Bresaola, soppressata, prosciutto, gorgonzola, pecorino, stracchino, grapes

HOUSE SALAD

Endive, radicchio, bibb, arugula, Reggiano, prosciutto

2ND COURSE

SHRIMP FLORENTINE

Pappardelle pasta, spinach, artichoke sundried tomato, white wine cream sauce

WILD BOAR AGNOLOTTI

Spinach pasta, porcini crumbs, prosciutto brodo, saba, fennel pollen

SEASONAL RISSOTTO

Arborio rice, local seasonal vegetables, seasonal house brodo, Parmesan Reggiano

3RD COURSE

FILET MIGNON

10 oz filet, mushroom risotto and asparagus, Barolo wine reduction

BUTTER CHICKEN

Lightly battered, butter roasted chicken breast, lemon arugula salad

DESSERT

Panna Cotta

Tiramisu

CUCCIOLO

Terrazza

\$100 MENU

1ST COURSE

BEEF CARPACCIO

With lemon dressed arugula salad and Reggiano

SEAFOOD CAPRESE

Local heirloom tomatoes, bufala mozzarella mousse, diver scallops, shrimp, fresh basil, saba

HOUSE SALAD

Endive, radicchio, bibb, arugula, Reggiano, prosciutto

2ND COURSE

SHRIMP FLORENTINE

Pappardelle pasta, spinach, artichoke sundried tomato, white wine cream sauce

WILD BOAR AGNOLOTTI

Spinach pasta, porcini crumbs, house brodo, saba, fennel pollen

SEASONAL RISSOTTO

Arborio rice, local seasonal vegetables, seasonal house brodo, Parmesan Reggiano

3RD COURSE

FILET MIGNON

10 oz filet, mushroom risotto and asparagus, Barolo wine reduction

BUTTER CHICKEN

Lightly battered, butter roasted chicken breast, lemon arugula salad

WHOLE ROASTED SNAPPER PICCATA

Cipollini onion, cremini mushrooms, capers, lemon butter sauce, roasted lemon potatoes

DESSERT

Panna Cotta

Tiramisu