

## "Chef's **Five**-Course Tasting Menu"

### WINTER HARVEST

Greens with fresh seasonal finds

### ALMOST A CARBONARA

Gnocco alla Romana with house-cured guanciale, crispy Artichokes, and grated egg yolk

### FOREST Medley

Tartelette with mushrooms, beef tartare, caramelized onions and hazelnuts

### ROLLIN'

Filet mignon roll, stuffed with Prosciutto di Parma and Parmigiano Reggiano served with seasonal vegetables and caramelized onions.



## DESSERTS

### WHEN LIQUORICE MEETS MINT

Liquorice semifreddo, with mint whipped cream fresh raspberries, and tuile

OR

### A CANNOLO THAT THINKS IT IS A STRUDEL

Cannolo with sabayon cream, apple flambé with Cointreau, pine nuts and raisins.