



"Chef's **Four**-Course Tasting Menu "

WINTER HARVEST

Greens with fresh seasonal finds

BALANCE OF THE ESSENTIALS

Homemade ricotta, with tomato confit

OR

ALMOST A CARBONARA

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

IS IT WINTER YET?

Pumpkin tortelli with orange, candied
pears, and Pecorino Romano fondue



DESSERTS

WHEN LIQUORICE MEETS MINT

Liquorice semifreddo, fresh raspberries, and
mint tuile

OR

A CANNOLO THAT THINKS IT IS A STRUDEL

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