

The Spring / Summer Menu

Antipasti- Starters and Salads

- crab or shrimp with porcini mayonnaise
- seasonal butter lettuce salad
- hearts of romaine with creamy *anchoiade*
- garden tomatoes with *fricco di formaggio*
- classic bruschetta with arugula & parmesan
- grilled eggplant Napolitano
- *tri-colore* salad with smoked trout & Dijon dressing
- asparagus or leeks vinaigrette with warm *chevre*

Primi- Hand-Made Pastas and First Courses

- *panzarotti*
- cannelloni
- tortolloni
- cavatelli
- baked crepes
- baked semolina gnocchi
- risotto
- minestrone Genovese
- gazpacho with shrimp

Secondi- Fish and Seafood

Market availability will be matched with desired preference and cooking style

- with olives and tomato
- in *acqua pazza* or *guazzetto*
- with salsa verde
- whole baked filets
- with paella
- Tuscan *cacciucco*
- with *rouille* or *romesco*
- Provençal aiöli style
- with fennel and saffron

Secondi- Poultry, Game Birds, and Meats

- guinea fowl or chicken
- duck breast
- boneless turkey Milanese
- squab or quail
- saddle or rack of lamb
- pork *arista* or *porchetta*
- veal rack or loin
- *arrosto misto*
- filet mignon
- double-cut sirloin
- *Fiorentina* (porterhouse)
- *costata* (prime rib chops)

Contorni- Side Dishes

- garlic roast potatoes
- whipped potato *gratinato*
- Tuscan baked potatoes
- griddled polenta
- braised shelling beans
- pole beans in olive oil
- spring or sweet onions
- seasonal vegetables
- wilted greens
- roasted asparagus
- Peck's *zucchini-pomodoro*
- ratatouille

Dolci- Desserts

- panna cotta
- chocolate mousse
- savarin cakes with seasonal fruit sauce
- tart *tropezienne*
- stone fruit in champagne syrup
- berries with *crema di mascarpone*
- olive oil cake with orange and rosemary
- “quasi” flourless chocolate torte

- As an alternative to a plated meal, the chef recommends other types of service including small plates, Russian, buffet, or a mix of styles.
- A selection of hors d'oeuvres or a cheese course also available (for additional fee).
- Vegetarian options available.