



sono



RESTAURANT WEEK

\$59 PER PERSON

ANTIPASTI

TONNO E ANGURIA

Marinated ahi tuna, watermelon, passionfruit sauce

BRUSCHETTA GORGONZOLA E UVA

Guanciale, gorgonzola mousse, confit grape, spicy honey

TEMPURA DI FUNGHI MISTI

Mixed tempura wild mushrooms, eggplant sauce

PASTA & SECONDI

SPAGHETTI GAMBERI E LIMONE

Chopped shrimp, breadcrumbs, lemon butter sauce, prawn

LASAGNA GRIGLIATA AL PESTO

Grilled, zucchini, pesto, bechamel, smoked gouda, potato coulis

PIZZA ESTIVA

Crispy guanciale, roasted peached, straciatella, mozzarella
spicy honey

TAGLIATA ALLA GRIGLIA

Bavette steak, sliced, arugula and cherry tomatoes salad
balsamic glaze, shaved parmigiano

CATCH OF THE DAY

DOLCI

TIRAMISU

CANNOLI