

# Chef's Table

You create the package  
we create the menu.

Packages include wine specially paired with each course

## Region

Tuscano Lazio Campania Veneto Puglia Abruzzo Sicilia Umbria  
Piemonte Friuli-Venezia-Giulia Other \_\_\_\_\_

## Courses

### Five Course Minimum

Amuse  
Antipasti  
Primi  
Secondi  
Dolce

### Additional Course Options

Insalata  
Formaggi

## Ingredients

### Vegetali

Zucchini  
Fava Beans  
Lentil  
Cannellini Beans  
Butternut Squash  
Spinach  
Broccoli Rabe  
String Beans  
Potato  
Sweet Potato  
Zucchini Flower M/A  
Bell Peppers  
Porcini Mushrooms  
Portobello Mushrooms  
Sun-dried Tomato  
Artichoke M/A  
Cauliflower  
Eggplant  
Asparagus

Other \_\_\_\_\_

### Carne

Veal  
Venison  
Rabbit  
Lamb  
Chops  
Shank  
Beef  
Sirloin  
Filet Mignon  
Rib eye

Other \_\_\_\_\_

### Pesce

Sogliola  
Tilapia  
Salmon  
Tuna  
Tuna sashimi  
Branzino  
Shrimp  
Scallops  
Sardines  
Orata  
Calamari  
Razor Clams  
Octopus  
Baby Octopus  
Sea bass  
Swordfish  
Red snapper  
Trout  
Lobster

Other \_\_\_\_\_

### Maiale

Prosciutto  
Imported Italian Speck  
Suckling Pig  
Pork Chop  
Pork Loin  
Sweet sausage  
Hot sausage  
chorizo

Other \_\_\_\_\_

### Carni Bianche

Chicken  
Pheasant  
Duck  
Quail  
Cornish Hen  
Other \_\_\_\_\_

### Other

Eggs  
Nuts  
Peperoncini  
Chocolate  
Fruits  
Olives  
Figs  
Dates

Other \_\_\_\_\_

Package price begins at \$60 per person, it will be priced according to all of the chosen options. The package total per person will not include tax and gratuity, 8.625% tax and 20% gratuity will be added to the subtotal. A guaranteed number of people is required 1 week prior.