



SOCIAL LUNCH

ANTIPASTI

Parmigiana (G)(D)(V)

Oven-baked eggplant, scamorza cheese, Grana Padano DOP, tomato, fresh basil

Fichi e Caprino (V)

Romain lettuce, baby spinach, pecan nuts, pomegranate, golden raisin, figs, goat cheese, aged balsamic dressing

Polpettine al Sugo (D)(G)

Angus beef meatballs, tomato sauce, pecorino cheese, fresh herbs

SECONDI

Lasagna alla Bolognese (G)(D)(E)

Homemade lasagna, Bolognese ragout, Grana Padano DOP

Pollo alla Cacciatora(D)

Slow-cooked chicken breast, cherry tomato, Sicilian olives, capers, rosemary, roast potato

Caciucco alla Livornese (S)(D)(G)

Mediterranean Seafood Stew, traditional crostini

DOLCI O CAFFÉ

Crostata della Nonna (D)(N)(G)(E)

Grandma fruit tart

or

Frutta

Seasonal fruit platter

or

Coffee or Tea