



# SUMMER MENU

*to begin*

MARINATED ZUCCHINI WITH HAZELNUTS  
AND HERBED RICOTTA

CACIO E PEPE HOMEMADE POTATO CHIPS  
RADISHES WITH BUTTER AND SEA SALT

SAVORY ROASTED TRI-COLORED CARROT TART  
WITH RICOTTA, FETA AND LOCAL HONEY

*salad*

SHAVED ASPARAGUS  
WITH PRESERVED LEMON AND PINE NUTS

*main course*

SKIRT STEAK WITH FRESH CORN,  
PEACH & POBLANO PEPPER SALSA

VEGETARIAN OPTION:  
FRESH CAVATELLI WITH CORN,  
TOMATO AND ZUCCHINI

*dessert*

FRESH FRUIT TART  
OR  
LEMON ROULADE