



## GOLDEN HOUR DINING

*Three Course Menu \$65*

Daily from 4:00 PM - 6:00 PM

*Add on a three course wine pairing to enhance your meal +35*

### SALAD | SOUP - CHOICE OF

#### MISTICANZA

Field Green, White Balsamic Vinaigrette,  
Seasonal Vegetable, Fresh Herb

#### MINISTRONE

Garden Vegetable, San Marzano  
Tomato, Tuscan Bean, Ditalini Pasta,  
Swiss Chard, Parmigiano

#### CAESAR SALAD

Gem Lettuce, Radicchio, Chicory,  
Anchovy-Garlic Dressing Pecorino  
Toscano, Ceci Fritti & Parmigiano

#### BAKED ONION SOUP

"The French Classic" Rich Beef Broth,  
Caramelized Onion,  
Emmenthal Cheese

### ENTREE- CHOICE OF

#### STEAK + FRITES

Australian Prime Filet Mignon, Beef Tallow Fries

#### FAROE ISLAND SALMON\*

Braised Leek, Cauliflower Purée, Pistachio Pesto  
& Red Wine Shallot Sauce

#### CHICKEN MARSALA

Roasted Mushroom, Cherry Bomb Sweet Pepper

#### LOBSTER RAVIOLI

Lobster "Bolognese", Lobster Butter, Pine Nut, Grated  
Lemon, Pecorino, Bottarga & Mollica

### DESSERT - CHOICE OF

#### SICILIAN CANNOLI

#### GELATO

\*Undercooked fish, shellfish, oysters, eggs or meat increase the risk of food-borne illnesses.  
Every effort will be made to accommodate food allergies. should we be unable to do so, we apologize in advance.  
20% gratuity will be added to parties of five or more.