

## ANTIPASTI

### **INSALATA DI "CORSON"**

*hearts of romaine, belgium endive, cherry tomatoes,  
bermuda onions, herb red wine vinaigrette*

10

### **LATTUGA ROMANA E RADICCHIO**

*hearts of romain and radicchio drizzled with horseradish  
dressing topped with a spicy pancetta and shaved  
parmegiano regiano*

13

### **INSALATA DI TOSCANA**

*heirloom tomatoes, cucumber, bell pepper tossed with extra  
virgin olive oil and lemon juice topped with buffalo mozzarella  
and crostini*

14

### **FUNGHI PORTOBELLO AL MOSTO DI FICHI**

*grilled portobello mushroom, cherry tomatoes, bermuda  
onions on a bed of arugula salad in a lemon-truffle  
vinaigrette garnished with goat cheese and fig vinegar  
reduction*

14

### **CALAMARI ALLA GRIGLIA**

*grilled squid, marinated in lemon-cilantro, brandy citrus  
sauce and charred tomato-avocado salsa*

14

### **CARPACCIO DI MANZO**

*thinly sliced aged beef tenderloin with baby arugola, shaved  
parmigiano and drizzled with a capre aioli, extra virgin olive  
oil*

16

### **ANTIPASTO CALDO**

*grilled quail, black tiger shrimp, calamari, portabello  
mushroom*

16 (per person)

### **ANTIPASTO FREDO**

*trio of cheese, cured meats, marinated olives, roasted  
peppers, smoked salmon and caprese salad.*

16 (per person)