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BIAGIO
OSTERIA

Antipasti & Insalata

**HOME MADE WARM RICOTTA
SOUFFLE**

Thyme / Local Honey / Ciabatta

POLENTA PORK BELLY

Averna Maple Glaze / Parmigiano Cream
Polenta / Heirloom Greens

ROLLATINI

Sicilian baby Eggplant / Ricotta / Prosciutto /
Pomodoro

VEAL MEATBALL

Creamy Polenta / Pomodoro / Basil /
Parmigiano

MUSHROOM TOAST

Wild Mushrooms / Fig Toast / Warm Goat
Cheese / Balsamic Glaze Micro Greens

Pasta

CAVATELLI SUGO

Blistered Burrata / San Marzano
Pomodoro / Pecorino / Sweet Purple
Basil

GNOCCHI RAGU

Naked Gnocchi Pillows / Grass Fed
Beef Ragu / Heirloom Root
Vegetables / Parmigiano / San
Marzano Red Sauce

BLACK SQUID INK

SPAGHETTINI

Jumbo Shrimp / Heirloom tomato /
Avocado / Hand Made Thin
Spaghetti / Champagne Lemon

Secondi Piatti

24 HOUR OSSOBUCCO

Saffron Orzo / Lamb Shank / Barolo Amaretto
Reduction/ Diced Heirloom Root Vegetables

BEEF STEW POT

Filet Mignon / Thyme Rosemary / Barolo / Bone
Broth / Black Garlic Vegetable Rue / Hand Made
Shell Pasta

BRANZINO OREGENATA

Mediterranean Sole Filet / Spaghettoni Aioli /
Brown Butter / Caper berries

POLLO MANGO

Organic chicken / Glazed Mango reduction /
rainbow carrots / Heirloom Fingerlings / Stone
Wheat Orecchiette Pasta

Dessert

WARM BUDDINO

Tahitian Vanilla Gelato / Cacao
Dusting / Caramel / Whip Cream

THOUSAND LAYER NUTELLA

Pana / Pastry Crust / Baci *Chocolata* /

OREO MOUSSE SPHERE

Raspberry Crème / Pistachio
Sugar Cake / Chocolate Truffles