

A HEALTHY LIFESTYLE

PHIL STEFANI'S 437 RUSH

ANTIPASTI

SOPPRESSATA DI POLIPO, PECORINO DI

PIENZA, CAPPERI E CETRIOLI \$10

Mediterranean baby octopus soppressata, aged pecorino di pienza, baby organic watercress, calabrian capers & cucumber citronette

QUAGLIA ALLA DIAVOLA, ZABAIONE DI SABA E

FRITTELLE DI RAPE E PECORINO \$12

Roasted organic free range mississippi quail scented with calabrian peperoncino, served with broccoli rapini & romano cheese frittelle, saba di vino sabayon

SOUP/SALAD

ZUPPA DI FARRO TOSCANO E SPINACI \$6

Organic tuscan spelt & baby spinach soup

CHEF'S MIXED GREEN SALAD \$5

ENTRATE

GALLETTO ALLE ERBE E PEPERONATA \$22

Grilled , free range, organic poussin scented in aromatic herbs, sweet pepper peperonata

TONNO SOTTI'OLIO, VERDURE AL VAPORE,

SALSA TONNATA, CAPPERI E CIPOLLA \$25

Pacific ahi tuna confit in the jar, organic seasonal steamed vegetables, tonnato sauce, calabrian capers & red onion confit

PAPPADELLE DI CAVOLO NERO, RAGU

D'ANATRA AI FUNGHI E PECORINO \$23

House organic tuscan kale pappardelle, aretina style duck ragu, wild forest mushrooms & aged pecorino di pienza

DOLCI

BIANCO MANGIARE, LIMONE E FRUTTI DI BOSCO

\$8

Almond milk custard, served with strawberry gelatin, wild berries and lemon zest, sauce and almond cookie

TORTINO AL CIOCCOLATO, PERE E AMARETTI \$8

Chocolate, bartlett pear and amaretto cake, hazelnut gelato and amaretto sauce

Menu Price fix: Pick one from each category \$47

Order off our special menu and you'll be entered to win a trip for two to Canyon Ranch.