



an evening in bellagio

antipasto

castelvetrano olives, orange, rosemary
cannellini bean puree, toasted garlic, grissini
house made pistacchio mortadella
beluga lentils, kale, aged balsamic
winter vegetable caponata,
red wine vinaigrette, mint, basil
focaccia trapizzino, fontina,
prosciutto, arugula

primi

porcini mushroom gnocchi, asparagus,
peas, pancetta, brown butter

insalata

gorgonzola dolce, trevisano, roasted pear,
crushed hazelnut, blood orange vinaigrette

pesce

monkfish osso buco, fennel risotto, tomato,
cipollini onion, braised winter chicories

carne

braised lamb shank agnolotti, chestnut puree,
spaghetti squash, melted leeks, spigariello

dolce

“affogato”, hazelnut, chocolate, espresso, zabaglione