



## Weekend At The Park Menu

\$85 per person | Friday & Saturday

*(not including beverages, tax and gratuity)*

*All guests must participate at table. Please select one choice per course.*

*Excludes Private Events*

### **ANTIPASTI**

#### Egg Yolk & Ricotta Raviolo

handmade raviolo, ricotta, farm egg yolk, truffle cream sauce

#### Grilled Octopus & Chickpeas

tender octopus, chickpeas, calabrian chili, extra virgin olive oil

#### Sea Scallops & Jumbo White Asparagus *(+\$18 supplement)*

pan-seared sea scallops white asparagus, truffle sauce, quail egg

#### Ricotta-Stuffed Zucchini Flowers

crisp zucchini blossoms, ricotta, cherry tomato, caper sauce

#### Burrata with Prosciutto & Arugula

creamy burrata, prosciutto di Parma, arugula, roasted tomatoes, artichoke hearts, balsamic glaze, truffle oil

### **ENTRÉE**

#### Black Angus Filet Mignon *(+\$15 supplement)*

wild mushrooms, seasonal vegetables

#### Mediterranean Branzino

farro, Sicilian caponata, lemon-ginger olive oil

#### Organic Pollo Martini

roasted potatoes, seasonal vegetables, white wine lemon sauce

#### Paccheri with Slow-Braised Short Rib

paccheri pasta, slow-braised short rib ragù, wild mushrooms, burrata

#### Vegetarian Risotto Of The Day

### **DESSERT**

#### Valbella Napoleon

puff pastry, cream, toasted almonds

#### Chocolate Lava Cake

vanilla bean ice cream

#### Gelato & Sorbet

flavors of the day

please speak to your manager or server if you have food allergies