

MAG MILE

Family Style Dinner
*groups 10-30, \$90 per person

ANTIPASTI pre-select one

CHARCUTERIE

Chef Tony Mantuano's selection of charcuterie from 'Nduja Artisan Salumeria accompanied by the cheese of

COPPA

SOPPRESSATA

NOSTRANO

BRESAOLA

VENISON PATE

CRUDO

KAMPACHI
cucumbers, pickled shallots,
Calabrian pepper oil

ORA KING SALMON
creme fraiche, radish, dill, caper
berries

ANTIPASTI pre-select two

BURRATA

almonds, roasted pears, brown sugar,
pink peppercorns, sardinian sea salt

CHICKEN LIVER MOUSSE

Black Mission fig jam, pickled red onion,
radish, herbs

GRILLED BABY CARROTS

pistachio pesto, capra sarda, chervil

FRIED SMELT

Calabrian pepper aioli, radish, pickled mustard
seeds

PANZANELLA

roasted peppers, croutons, hazelnuts, Pecorino
Romano

ARUGULA SALAD

blood orange, pumpkin seeds,
Grana Padano, balsamico

TUNA

preserved tuna, pickles, foccacia

EMILIA ROMAGNA ON A PLATE

gnocco fritto, Prosciutto di Parma,
fonduta, balsamico

KALE

Tuscan kale, Marcona almonds, tarragon,
gorgonzola dolce

FARM EGG

McKaskle Farms polenta,
black winter truffle, Grana Padano

BRUSSELS

apple, dried cherries, ricotta salata,
pecans

PASTA

pre-select two

GNOCCHI

wild boar ragu, Parmigiano Reggiano, basil

CAMPANELLE

red and yellow beets, almonds, goat cheese

CAVATELLI

mushroom, Parmigiano Reggiano, thyme

BUCATINI

guanciale, Pecorino Romano, Calabrian pepper

GEMELLI

kale, pancetta, garlic, pine nut

PAPPARDELLE

sugo, Parmigiano Reggiano, chervil

SPAGHETTI NERI

squid ink pasta, Calabrian pepper,
Manila clams

CACIO E PEPE

spaghetti, Szechuan cubeb pepper,
Capra Sarda

MAIN

pre-select two

WHOLE TROUT

potatoes, bagna cauda, citrus pickled
turnips, arugula

SKIRT STEAK

Gorgonzola dolce, pickled tropea onions,
fennel fronds, chervil

LOBSTER SPAGHETTI

Calabrian pepper, fennel, radish

HALF CHICKEN

Calabrian pepper, honey, Tuscan beans

SLAGEL FARM PORK SHOULDER

roasted pepper, polenta, Mieli Thun
chestnut honey, radish

MUSSELS

'Nduja, garlic, white wine, tomato, focaccia

DOLCI

an assortment of desserts to finish your experience!

WARNING: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

A SERVICE CHARGE OF 20% AND 11.5% SALES TAX WILL BE ADDED FOR

PARTIES OF TEN OR MORE GUESTS