

sixth + mill

RISTORANTE • PIZZERIA • BAR

Menu 3

First Course

pre-select one

mista - escarole + purple cabbage + radish + carrots + fennel

tricolore - 3 bitter greens + cured ricotta + sundried tomato

pantesca - tomato + potato + olive + caper + rocket + red onion

Second Course

pre-select one

sorrentina - potato-gnocchi + tomato + burrata + reggiano

tarantiella - spicy paccheri + puttanesca sauce + tuna

ravioli - fior di latte stuffed pasta + san marzano + basil oil

Entrée Course

pre-select one

salsiccia - pork sausage + rapini + chili jam

salmone - pepper coulis + gaeta olives + escarole + poppyseed

polletto - chicken + corbari tomatoes + chili + fresh herbs

braciolone - rolled beef + garlic + parsley + pine nut + tomato

saltimbocca - veal cutlets + prosciutto + sage + gnocchi alla romana

Dessert

pre-select one

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios

bigne - chocolate filled puff pastries topped w/ chocolate and cherry syrups

crostata - baked granny smith apples pastry, caramel gelato, pear compote

\$85.00 per person