

barolo

R I S T O R A N T E

\$78 PER PERSON

1st Course

Antipasto

Variety of Italian Appetizers Including Cheeses, Meats and Vegetables

2nd Course

Insalatina

Organic Green Salad

3rd Course

Gnocchi alla Sorrentina

House-made Potato Gnocchi, San Marzano Tomatoes, Fresh Mozzarella

4th Course

Tagliata di Manzo

Mishima American Wagyu Beef Top Sirloin, Arugula and Parmigiano

or

Pesce

Fresh Black Cod

Dietary restrictions will be accommodated and a "Chefs creation seasonal vegetarian option" is available

Add Desert Course

Tiramisu

+\$8 per person

*All food and beverages are subject to a 20% gratuity, 2% banquet fee, 3% BOH surcharge and state sales tax.
Please advise of us of any allergies prior to your event*