FALL DINNER SERIES

OUR ITALIAN KITCHENS

with Chefs Anna Francese Gass
& Patrick Depula

Oct. 21, 2026

WELCOME & APERITIVO
Taralli, Castelvetrano Olives
& Landmark Creamery Fontina

ONE
ARROSTICINI
Abruzzese char-grilled lamb skewers
w. sea salt

MANGIA E BEVE
bacon-wrapped spring onion
served with lemon wedges, roasted bread, & olive oil

SWORDFISH CARPACCIO
shaved fennel, pink peppercorns, extra virgin olive oil,
lemon, capers, parsley, & baby arugula

TWO
FRITTO MISTO ALL'AMALFITANA
crispy fried calamari, cod, shrimp, and smelt
w. Calabrian chili, fried basil, & lemon aioli

PALLOTTE CACIO E UOVA
bread, cream, and pecorino polpette,
fried and simmered in tomato sauce

INSALATA MISTA
Mixed greens dressed with olive oil, vinegar, & sea salt

THREE
PORCHETTA
slow-roasted pork served with creamy cannellini beans, braised
escarole, & fresh salsa verde

DOLCE
CIOCCOLATO AL TAGLIO
chocolate-hazelnut bar crafted w. single-origin
Captain's Chocolate

CANNOLI
Chocolate pastry shell filled with sweetened ricotta, almonds,
orange, pistachio, & chocolate chips

PIZZICOTTI ABRUZZESI
Traditional Abruzzese fruit & nut-filled pinched cookies

*consuming raw or undercooked meats, poultry,
& seafood may increase your risk of food-borne illness

PRESENTED BY: US. FOODS