



**LUNCH | \$34 / PERSON**  
Select one option per course

## *Appetizer*

### **ARANCINI**

PANKO CRUSTED RISOTTO BALLS, BOCCONCINI, TOMATO SAUCE, SHAVED PARMIGIANO

### **CARCIOFI FRITTI**

CRISPY FRIED BABY ARTICHOKE TOSSED IN A BLEND OF PIAVE & PARMIGIANO CHEESE WITH BEET AIOLI

### **CASTELLO SALAD**

HERITAGE GREENS, CUBED WATERMELON, RED ONION, FETA CHEESE, BALSAMIC VINAIGRETTE

## *Main Course*

### **RIGATONI ALLA VODKA**

VODKA SAUCE WITH CHILE FLAKES AND FRESH BASIL

### **JOJO'S PIZZA**

TOMATO SAUCE, MOZZARELLA, SOPPRESSATA, ROASTED PEPPERS, BLACK OLIVES

## *Dessert*

### **LEMON SORBET**

DAIRY FREE, REFRESHING, SIMPLE BALANCE OF LEMON TART AND SWEETNESS

### **TORTA DI NONNA**

VANILLA SPONGE, LAYERED WITH A LIGHT MASCARPONE AND VANILLA TOPPED WITH BERRIES



**DINNER | \$45 / PERSON**

Select one option per course

## *Appetizer*

**POLPETTINE**

GROUND VEAL, TOMATO SAUCE, PARMIGIANO SHAVINGS, TOASTED CROSTINI

**CALAMARI FRITTI**

SEMOLINA DUSTED CALAMARI, WEDGED LEMON, AIOLI SAUCE

**PIZZA MORTAZZA**

MORTADELLA, PISTACHIOS, DRIZZLE OF SPICY HONEY ON A FIOR DI LATTE BASE

## *Main Course*

**PAPPARDELLE BOLOGNESE**

SLOW-COOKED BOLOGNESE, TOPPED WITH SHAVED PARMESAN

**VEAL AL LIMONE**

TENDER VEAL MEDALLIONS, ZESTY LEMON SAUCE, VEGETABLES AND ROASTED POTATOES

**SALMON GLASSATO D'CERO**

PAN SEARED FILLET TOPPED WITH SWEET CHILLI GLAZE SAUCE, VEGETABLES AND POTATOES

## *Dessert*

**TIRAMISU**

ESPRESSO AND LIQUOR SOAKED LADY FINGERS LAYERED WITH VELVETY MASCARPONE CREAM, TOPPED WITH A DUSTING OF COCOA

**DESSERT OF THE DAY**

CHEF'S SELECTION OF HOMEMADE DESSERTS