

GUSTO D'ITALIA

MENU BY GUEST CHEF ANGELO COMPETIELLO (@MIND_MACHINE) &
EXECUTIVE CHEF HUMBERTO GUALLPA

Amuse bouche

-Angelo's handmade fresh Mozzarella

Antipasti

-Homemade and Italian Salumi (cured meats)
-Marinated and Roasted Vegetables
-Italian Cheeses and Raw Honey

Brick-oven Pizza

-Tartufo Bianco
-Pancetta Semplice

Sfizzi

-Arancine di Zucchine

Primo

-Summer Pasta with local Corn

Secondi

-Angelo's Porchetta
-Tagliere di Bistecca (sliced Grilled Steak)
-Crispy Potatoes
-Bitter Greens

Dolce

-Tiramisù

SPECIALTY COCKTAILS BY CHRISTIAN ORLANDO

Sgroppino

Malfy cost negroni

-Malfy con Limon Gin, fennel pollen infused Carpano Antica, Campari

Torino Spritz

-Olive Oil Fat Washed Italicus, Lavender, bergamot, basil, Prosecco, Prosecco

Strawberry Jasmine Giarabaldi

-Strawberry infused Campari, Jasmine infused Oleo Sacrum,
Pressed Orange Juice, Prosecco

Amaro & Espresso Martini

-Fernet Branca, la Colombe Espresso, Raspberry, Vanilla, Demerara

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