

A journey through the hills of Tuscany — featuring handcrafted pastas, slow-braised meats, and locally sourced ingredients, prepared with rustic Italian soul.

RUSTIC ITALIAN

Starter

Parmesan Arancini

Crispy golden risotto bites filled with mozzarella, served over slow-simmered tomato-basil sauce and finished with fresh basil oil.

Main

Braised Short Rib Ragù

Slow-cooked beef short ribs in red wine, San Marzano tomatoes, and herbs — served over creamy polenta and topped with gremolata.

Handmade Ricotta Gnocchi with Brown Butter & Sage

Delicate fresh-made gnocchi tossed in browned butter, fresh sage, and aged Parmigiano-Reggiano.

Roasted Seasonal Vegetables

A medley of farm-fresh vegetables roasted with garlic, rosemary, and olive oil.

Dessert

Tiramisu al Limoncello

A light twist on the classic — layers of mascarpone cream and Limoncello-soaked ladyfingers, topped with white chocolate shavings and lemon zest.



\$150 PER GUEST | MINIMUM OF 8 GUESTS

INCLUDES PRIVATE CHEF SERVICE, CURATED MENU,
FULL TABLE CLEAN-UP, AND PERSONALIZED PLATING.