

KEYSTONE CONFERENCE DINNER

ANTIPASTI

BOUTIQUE OYSTERS 18

SERVED ON THE HALF SHELL WITH OUR SHALLOT MIGNONETTE

SCAROLA 18

SALAD OF ESCAROLE, BLACK BELUGA LENTILS, WINTER SQUASH, BLACK TRUFFLE VINAIGRETTE

CAPRESE 16

HAND-PULLED MOZZARELLA, STRAWBERRY TOMATOES, BASIL, OLIVE OIL

POLPETTE 14

MORTADELLA AND VEAL MEATBALLS, PISTACHIO SAUCE

SECONDI

PESCE DI GIORNO MP

CHEF'S PREPARATION OF FRESH FISH

BUCATINI AL'AMATRICIANA 28

BUCATINI PASTA, SAUTÉED IMPORTED GUANCIALE, POMODORO, PEPPERONCINI, OREGANO,
LOCATELLI

HAMBURGER 18

FRESHLY GROUND ON BRIOCHE, BRIE, SHALLOT AND TARRAGON COMPOTE, FRIES

MAIALE 36

ROASTED HERITAGE PORK TENDERLOIN STUFFED WITH FRESH FENNEL AND DILL, MOSCATO PAN
JUS, APPLE AND SHISHITO SLAW

BEEF BOURGUIGNON 34

RED WINE BRAISED BONELESS SHORT RIBS, SHIITAKE, CARROT & LEEK SAUTÉ, YUKON WHIP

BISTECCA 64

DRY-AGED NY STRIP AU LOUVRE, PARMIGIANO-REGGIANO YUKON WHIP

20% gratuity added to all checks and 3% credit card fee added to all checks paid by credit card.

Thank you for your support and understanding!