

August 2020

La Cantina

Aperitivo

Cocchi Americano

Antipasti

Focaccia

Summer vegetables with garlic & Anchovy

Primi

Dartmouth Crab salad with shaved fennel, pickle celery & mayonnaise

Or

Insalata Caprese, *burrata from Puglia with Datterini tomatoes, pistachio & Anchovy*

Secondi

Monkfish grilled over the fire with salsa verde savory vinegar

Or

Tagliatta di manzo, *aged beef rib roasted over fire and sliced with rocket, pecorino & olive oil*

Served with

Braised green beans, white onion & agrodolce

Dolce

Baked Basque cheesecake with sultanas & Pedro Ximenez