



# *Taste the Cables*

## **LUNCH MENU**

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### **APPETIZER**

*(choose one)*

#### **LITTLE GEM LETTUCE**

*Avocado, radish, sunflower seeds, Goddess dressing*

#### **ANGELO'S MEATBALLS**

*Served in tomato sauce, fresh ricotta cheese, chives*

#### **WAGYU CARPACCIO**

*Wagyu beef carpaccio, arugula, shaved Parmigiano, lemon dressing, black sea salt*

### **ENTRÉE**

*(choose one)*

#### **LASAGNA DEL SALUMIERE**

*Pasta layers baked with Bolognese, béchamel sauce*

#### **RICOTTA CAVATELLI**

*Ricotta cheese cavatelli, tomato sauce, basil*

#### **BEEF SIRLOIN**

*Tagliata served with broccolini & salsa verde*

### **DESSERT**

*(choose one)*

#### **TIRAMISU**

*House-made classic Tiramisu*

#### **PANNA COTTA**

*White chocolate panna cotta, wild berry sauce*

#### **SALAME AL CIOCCOLATO**

*Chocolate log*

*Price per person \$30 ++*



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## **DINNER MENU**

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### **APPETIZER**

*(choose one)*

#### **BURRATINA**

*Fried green tomato, 12-year aged Bonini Balsamic*

#### **CALAMARI**

*Light fried wild caught New Zealand  
Turner Calamari, zucchini, marinara sauce*

#### **WAGYU CARPACCIO**

*Wagyu beef carpaccio, arugula, shaved Parmigiano,  
lemon dressing, black sea salt*

### **ENTRÉE**

*(choose one)*

#### **HOMEMADE RAVIOLI**

*Stuffed with spinach & ricotta cheese, butter & sage sauce*

#### **BLACK GROUPEL**

*Grilled black grouper in Puttanesca sauce,  
tomatoes, black olives, capers, anchovies, onions, garlic,  
severed with broccolini*

#### **BEEF SIRLOIN**

*Tagliata served with broccolini & salsa verde*

### **DESSERT**

*(choose one)*

#### **TIRAMISU**

*House-made classic Tiramisu*

#### **PANNA COTTA**

*White chocolate panna cotta, wild berry sauce*

#### **SALAME AL CIOCCOLATO**

*Chocolate log*

*Price per person \$45 ++*