



*Ristorante*  
**Serena**

*Wine Dinner*

*By Chef Giovanni Longo*

**Burrata**

*Creamy Buffalo mozzarella, heirloom beet carpaccio, shaved asparagus salad, truffle vinaigrette.*

**Lobster Carbonara**

*Squid ink tagliatelle butter pouched lobster, guanciale, sweet peas, corn.*

**Diver Scallops**

*Day boat scallops, parsnip three ways, crispy leek, veal demi.*

**Porchetta**

*Roasted pork loin, braised pork shoulder, peach compote, sweet potatoe hash, pork jus.*

**Ricotta Zeppoli**

*Date and fig marmellata, orange Vin Santo.*