



# Dinner Menu

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## ~ STARTERS ~

### • Katsuo Carpaccio

An appetizer featuring thinly sliced bonito (katsuo) that is typically seasoned with olive oil, lemon, capers, and other condiments. Bonito is served raw, allowing you to enjoy its fresh, oceanic flavors.

### • Burrata Cheese and Peach Caprese

A caprese salad that includes creamy burrata cheese and fresh peaches. Burrata cheese, a type of mozzarella, has a soft outer layer and a creamy interior. The sweetness of peaches and the creaminess of the cheese complement each other perfectly.

## ~ SALADS ~

### • Salmon and Prosciutto Salad

A refreshing salad that combines salmon and prosciutto. The salmon is typically served raw or marinated, while the prosciutto adds a flavorful touch. The salad dressing is usually citrus-based, providing a zesty flavor.

## ~ Primo ~

### • Hamburger with Meat Sauce

A hamburger made from ground meat, typically cooked to juicy perfection. The meat sauce is tomato-based and adds a delightful flavor to the hamburger.

## ~ Entree ~

### • Confit Chicken Thigh with Brown Butter Sauce

Chicken thighs slow-cooked in their own fat and then finished with a brown butter sauce. The chicken becomes incredibly tender, and the brown butter sauce is rich and full of flavor.

## ~ DESSERT ~

### • Blueberry Sorbet

Blueberry sorbet is a refreshing dessert made from fresh and frozen blueberries combined with cacao powder