la Dispensa

GASTRONOMIA ITALIANA

Pasta & Provisions

OCTOBER2026

Your Pasta & Provisions Menu has been specially curated for you by Chef Sabrina.
We hope you enjoy these wonderful flavors of Italy!

MENU

Appetizer

Prosciutto Cotto - *"Levoni" Italian cooked ham*
Fontina Val d'Aosta - *fontina alpine cow's milk cheese*
Piave Vecchio - *aged cow's milk cheese of Veneto*
Pate di Tartufo - *mushroom and truffle pate*
Tigelle - *mini yeasted flatbreads of Emilia*

Salad

Il Bruciatino
chicory salad with balsamic crisped prosciutto and pumpkin seeds

Pasta

Gnocchetti alla Boscaiola
ricotta gnocchi with sausage, cream and mushroom sauce

Dessert

Budino di Cioccolato
molten dark chocolate cake with raspberry coulis

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VEGETARIAN MENU

Appetizer

Melanzane della Zia Irene – *roasted eggplant with salsa verde*
Fontina Val d'Aosta - *fontina alpine cow's milk cheese*
Piave Vecchio - *aged cow's milk cheese of Veneto*
Pate di Tartufo - *mushroom and truffle pate*
Tigelle - *mini yeasted flatbreads of Emilia*

Salad

Il Bruciatino
chicory salad with balsamic braised onions and pumpkin seeds

Pasta

Gnocchetti ai Funghi Porcini
ricotta gnocchi with porcini mushroom and cream sauce

Dessert

Budino di Cioccolato
molten dark chocolate cake with raspberry coulis

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