

The Mellow Kitchen, Autumn 2026 Seasonal Experience

While the menu offers multiple courses, portions are carefully balanced to allow you to enjoy the full experience with ease and pleasure.

**Available for 6 to 12 People - USD 120.00 P.P. wt House Made Bread and Classic Focaccia Included.
Some Items may be subject to Market Availability**

Antipasti | Starters - Choose 1

L'Autunno in Crosta | Autumn in a Crust

Herb-scented savory Shortcrust Pie filled with Artichokes, Leek, Tuscan Kale, Pumpkin, Portabella Mushrooms, Guanciale, Capocollo, Béchamel and Grana Padano DOP.

Peperone Tonnato | Red Bell Pepper in Tuna Sauce

Forget the Store-Bought-One. Fillets of Freshly Roasted Bell Peppers, peeled and marinated in EVOO, Garlic, and Parsley. Homemade Tonnato Sauce with Mayo, Tuna, Capers, and Anchovy. Sweet-and-sour glaze made from the Peppers' own roasting juices to bright, aromatic. Finished with Fresh Herbs.

Grilled Asparagus, Hard Boiled Egg, Cheek Peas Puree, Pickled Red Onion & Sauteed Fava Beans with Guanciale

Tender grilled Asparagus layered with silky Chickpea purée, quartered Hard-Boiled Eggs, and bright pickled Red Onion and Crunchy Fava Beans. Finished with a generous drizzle of premium Guglielmi Imported Extra Virgin Olive Oil.

Lampuga | Mahi-Mahi In Caponata

Originally prepared with "Capone" (Lampuga in Italian), a Mediterranean fish like Mahi-Mahi, Caponata was later transformed by necessity and economy: as fish became more costly, eggplant, a far more affordable and abundant ingredient, took its place, giving rise to the iconic Sicilian version we know today. My interpretation honors that original seafood tradition, served over Mediterranean Roasted Green Beans.

Insalate | Salads - Choose 1

Pecorino e Pere

Baby Spinach, marinated Balsamic Glazed Asian Pears, shaved Pecorino Romano, Walnuts and Pumpkin Seeds, and Honey, Lemon-EVOO Vinaigrette.

Roasted Apple & Fennel Salad with Baby Spinach, Toasted Pecans & Cider Vinaigrette

Roasted apples and crisp shaved fennel tossed with tender baby spinach and toasted pecans, dressed with a bright apple-cider vinaigrette and fresh herbs. A refreshing autumn salad balancing the natural sweetness of roasted apples with the delicate anise notes of fennel, buttery richness, and lively acidity.

Insalata Mista | Mixed Salad

Crisp romaine hearts, fresh cucumbers, cherry tomatoes, and seasonal greens, tossed with lemon and herb vinaigrette. Finished with toasted walnuts and a drizzle of EVOO for a fresh, vibrant, and perfectly balanced salad.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please advise us of any food allergies or dietary restrictions.

The two pasta selections, one fresh and one dry, are intended as a tasting journey, and thoughtfully portioned.

Pasta Fresca all'Uovo | Handmade Fresh Egg Pasta - Choose 1

Sausage and Braised Savoy Cabbage Ravioli

Brown Butter, Sage, Tosted Walnuts & Balsamic Glazed Apples & Red Onions

Handmade Ravioli stuffed with Italian Sausage and slow-braised Savoy Cabbage, tossed in a nutty Brown Butter infused with fresh Sage and toasted Walnuts. Completed with caramelized Apples & Red Onions, a touch of Aged Balsamic glaze, and delicate shavings of Pecorino Romano DOP for a rich, savory-sweet balance.

Fettuccine

Sausage & Porcini White Ragù, Sauce Supreme & Grana Padano DOP

Handmade Fresh Egg Fettuccine tossed with a rich white ragù of Italian Sausage, Porcini Mushrooms, and Rosemary, gently folded with a Sauce Supreme made with REAL Chicken Stock. Finished with Grana Padano DOP, creating a deeply savory, luxurious, and beautifully balanced autumn pasta.

Sweet Potatoes Gnocchi

Castagne, Guanciale, Uvetta & Rosmarino | Chestnuts, Guanciale, Raisin & Rosemary

Handcrafted Potato Gnocchi tossed in nutty Brown Butter with Roasted Chestnuts, crisp Guanciale, and Fresh Rosemary. Finished with Grana Padano DOP and a drizzle of EVOO, creating a rich, earthy, and beautifully balanced taste of autumn.

Pasta Secca Vicidomini (Pastai dal 1812) - Choose 1 High Grade Imported Dry Pasta

Spaghettoni

al Guanciale, Pomodoro & Peperoncino | Crispy Guanciale, Toamtoes & Chilli Pepper

Premium Spaghettoni tossed in a vibrant Roasted Chery Tomatoes and Tomato Sauce with crisp Guanciale, sweet Shallots, deglazed with White Wine, and then gently infused with chili. Finished with Pecorino Romano & Grana Padano DOP, savory, and pleasantly fiery Italian pasta.

Linguine

al Pesto di Rucola, Gamberi & Limone | Arugula Pesto, Shrimp & Lemon

Premium imported Linguine tossed with a vibrant house-made Arugula Pesto, toasted Pine Nuts, Grana Padano DOP & Pecorino Romano, EVOO. Finished with succulent Grilled Shrimp, and fresh Lemon Zest and Imported Ligurian EVOO, for a bright, aromatic, and beautifully balanced finish.

Occhi di Lupo

Alla Genovese Napoletana

A deeply savory Neapolitan classic of Beef and Sweet Onions, slowly braised until Onions and Beef melt into a rich, velvety sauce. Tossed with Occhi di Lupo pasta and finished with Grana Padano DOP, fresh herbs, and EVOO.

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Secondi | Mains - Signature Autumn Dishes - Choose 1

Add a Second Main for USD 20.00 EA

Due to market availability, please provide at least two options for us to choose from.

Saltimbocca di Maiale | Pork Loin Saltimbocca

Thinly sliced and Pan-seared. Topped with crispy Prosciutto Crudo and fresh Sage, finished with a light white wine jus. Served with sautéed Seasonal Greens and Roasted Potatoes. Lively, aromatic, and clean on the palate, perfectly balanced for a spring-forward tasting experience.

Merluzzo | Cod

with a Golden Herb & Focaccia Crust

Tender Cod fillet topped with Pan-Seared Cherry Tomatoes and Fresh Basil, finished with a golden crust of toasted Focaccia, Aromatic Herbs, EVOO, and Grana Padano DOP. Served over Roasted Green Beans.

Tagliata di Costata di Manzo | Rib Eye "Tagliata"

Prime Cut, tender, and perfectly seared Rib Eye, sliced and served over a fresh bed of peppery Arugula and sweet Cherry Tomatoes, finished with a rich Balsamic Glaze and generous shavings of authentic Grana Padano DOP. A simple Italian classic where premium ingredients and bold flavors speak for themselves.

Costolette D'Agnello | Rack of Lamb

Alla Scottadito

"Scottadito" literally means "Burn-Your-Fingers", because traditionally these lamb chops are served piping hot and eaten with the hands straight off the grill. Lamb Ribs lightly marinated with EVOO, Garlic, Rosemary, and Fresh Mint. Quickly grilled over high heat until beautifully charred outside and juicy inside. Deeply connected to traditional Roman cuisine. Crispy, smoky aroma, tender meat. Served with Artichokes, Baby Roasted Potatoes & Pecorino and Burrata Creme.

Salmone | Salmon

alla Scarola, Pinoli e Uvetta | Sautéed Escarole, Pine Nuts & Golden Raisin

Skin-on Salmon fillet, pan-seared until the skin is beautifully crisp, then finished in the oven to preserve its tender, moist interior. Simply seasoned with sea salt and finished with a drizzle of Ligurian Extra Virgin Olive Oil. Served over sautéed Escarole with toasted Pine Nuts and Golden Raisins, creating a delicate balance of savory, bitter, sweet, and nutty flavors.

Sovracosce di Pollo | Chicken Thighs

Alla Provenzale | Provençal Style with Kalamata & Green Olives

Tender Chicken Thighs slowly braised with Kalamata and Green Olives, Cherry Tomatoes, Garlic, White Wine, and a fragrant blend of Provençal Herbs. Gently simmered until the Chicken is tender and the Tomatoes create a rich, aromatic pan sauce. Served with Baby Roasted Potatoes to soak up every drop of the flavorful juices. Rustic, vibrant, and deeply Mediterranean.

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Side Dishes | Contorni - Choose 1

Served Family Style

Roasted Carrots and Shallots

Sous-Vide Carrots, Spiced Glaze, Chermoula & Walnut Crumble

Tender Carrots gently cooked sous-vide to preserve their natural sweetness and delicate texture, then finished in the oven with a fragrant blend of warm spices until beautifully Glazed and Caramelized. Served with vibrant Chermoula and a crisp toasted Walnut crumble for a refined balance of sweetness, spice, freshness, and texture.

Sweet and Sour Red & Yellow Bell Peppers

Red and Yellow Bell Peppers, broiled, then peeled and deseeded for a silky, refined texture. Marinated in a balanced sweet-and-sour "Agrodolce", that highlights their natural sweetness with gentle acidity. Bright, vibrant, and aromatic, an ideal accompaniment to grilled meats, or as a composed vegetable dish.

Mediterranean Roasted Green Beans

First blanched, then roasted to perfection, these Green Beans are enriched with a bright Citrus & Mediterranean Herb Vinaigrette, and topped with Diced Feta, Black Olives, and Toasted Pine Nuts. Surprisingly fantastic.

Roasted Mediterranean Vegetables

A seasonal selection of Asparagus, Zucchini, Baby Potatoes, and other market-fresh Mediterranean vegetables, gently roasted with extra virgin olive oil and herbs. Rustic yet refined, showcasing natural sweetness, tender textures, and a warm, aromatic finish.

Dolci | Dessert - Choose 1

Zuppa Inglese

A classic Italian dessert layered with soft Sponge Cake soaked in vibrant Alkermes liqueur, paired with velvety Vanilla custard and rich Chocolate Crema.

Crostata di Ricotta e Cioccolata | Ricotta and Chocolate-Hazelnut Short-Crust Pastry

A Roman classic featuring a crumbly, buttery Hazelnut Short-Crust Pastry filled with creamy, sweetened Ricotta Cheese and rich Hazelnut Chocolate cream, baked until golden brown.

Torta della Nonna

Traditional Tuscan Custard Tart with Lemon-scented Pastry Cream, Pine Nuts, and a dusting of Powdered Sugar.

Selection of Italian Pastries - 2 Pieces

Such as Sicilian Cannoli, Fruit Tart, Diplomatico, Italian Cheesecake, Pastarelle, and so forth.

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