



Summer 2026 Seasonal Experience

Available for 6 to 12 People. \$120 per person.

House Made Bread and Classic Focaccia Included.

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

Some Items may be subject to Market Availability

Antipasti | Starters

Choose Two

Raisin Scones with Mascarpone, Smoked Salmon, Red Onion, Lemon & Dill.

Sweet, smoky, creamy, fresh. A balance that hits from the very first bite. This is exactly the kind of dish that represents what The Mellow Kitchen is all about, taking something familiar and elevating it into something memorable.

Melanzane alla Scapece Moderna

Modern "Scapece" Eggplant

Tiny sliced and Grilled Eggplants, marinated with Garlic, Mint, and Citrus Vinaigrette. Served with whipped Fresh Ricotta for a creamy, velvety texture.

Topped with Taralli for a crunchy, aromatic contrast. Finished with a drizzle of EVOO and fresh Herbs.

Polpo Estivo alla Griglia

Grilled Summer Octopus Legs

Tender Sous-Vide Octopus, lightly charred for a smoky depth. Cherry Tomatoes, Celery, Kalamata Olives, tender Potatoes. Bold and elegant, a true taste of the Mediterranean.

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.

Insalate | Salads

Choose One -Served Family Style

Pecorino e Pere

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

Pesche, Burrata & Rucola

Sweet Peaches lightly grilled to enhance their natural sugars, creamy Burrata and Arugula, fresh Basil, toasted Almonds, Balsamic Glaze, and a final drizzle of EVOO. Lush, aromatic, and perfectly balanced between sweet, bitter, and creamy.

Cetrioli, Yogurt & Erbe

Crispy Cucumbers and tender fresh Romaine Hearts nestled in Greek Yogurt sauce, with Dill, Mint, and a whisper of Garlic. Grilled Lemon slices for a smoky brightness, toasted Walnuts to add crunch and warmth. Radish slices for color, freshness and texture, finished with a dusting of Sumac, and a drizzle of the finest EVOO. Ultra-refreshing and cooling, an harmonious interplay of herbal, nutty, and tangy notes, light yet unforgettable, a true celebration of summer flavors.



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

Pasta Fresca all'Uovo – Hand Made Fresh Egg Pasta

Choose One

Pansotti - (Big Ravioli)

Erbe Selvatiche e Formaggio Fermentato – Wild Herbs and Fermented Cheese.
Served with Grana Padano DOP, Hazelnut Butter, Toasted Walnuts and Fresh Sage.

Fettuccine

Alla Papalina – Pope Pacelli Style (Pius XII)

According to Roman tradition, the dish was created by the Roman restaurant La Cisterna at the request of the future Pope, Cardinal Pacelli, who asked a more elegant version of Carbonara. Prosciutto Crudo, Onion, Heavy Cream, Sweet Peas, Grana Padano DOP, and of course, Eggs.

Sweet Potatoes Gnocchi

Sweet Potato Gnocchi with Hazelnut Butter, Cetara Anchovies, Bottarga, and Shrimp. To finish the dish, I used an exceptional extra virgin olive oil, “Guglielmi” from Puglia. I love its bold, peppery notes, it's the perfect final touch to elevate an elegant seafood dish.

Pasta Secca Vicidomini – High Grade Imported Dry Pasta

Pasta Secca Vicidomini (Pastai dal 1812)

Choose One

Spaghettoni

alla Gricia. AKA “L’Amatriciana in Bianco” – The White Amatriciana

Premium Spaghettoni coated in a silky sauce made with rendered Guanciale fat, Pecorino Romano DOP, and freshly cracked Black Pepper, finished with crispy Guanciale for the perfect balance of richness and texture. A Roman classic, often referred to as “L’Amatriciana in Bianco.”

Linguine

al Pesto

Classic House Made Basil Pesto: Pine Nuts, Garlic, Grana Padano DOP and Pecorino Romano, EVOO, with Soft Potatoes and Green Beans, just like tradition wants.

Mezzi Paccheri

Alla Norma.

Diced and fried Eggplant, roasted Cherry Tomatoes, signature Tomato sauce, Ricotta Salata, Fresh Basil, EVOO. Lighter, modern Sicilian-inspired.



Secondi | Mains – Signature Dishes

Choose One.

Due to market availability, please provide at least two options for us to choose from. Add a second for +\$20 pp

Arrosto di Maiale | Slow-Roasted Pork Butt

A rustic Roman classic. Slow-Roasted Pork Butt, butterflied, stuffed with Herbs & Spices, Pancetta and Garlic, tied and Slowly Roasted to crispness to lock in its juices until tender Served with roasted Root Vegetables and its own Juices.

Pollo con I Peperoni | Chicken Thighs wt Peppers

The essence of Rome in a dish: Tender Chicken Thighs braised with sweet Red and Yellow Bell Peppers, white wine, and a hint of Tomato Sauce, slowly cooked until the peppers turn silky and naturally sweet, creating a light, savory pan sauce. Served with Roasted Potatoes that soak up every drop of the flavorful juices. Rustic, comforting, and Nonna-approved.

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.

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, and Baby Roasted Potatoes.

Lombatella o Copertina di Manzo | Hanger or Flat Iron Steak

Add USD 15.00 EA

Cut used is based on market availability, Prime Beef Tenderloin available upon request. Grilled to Medium or Medium-Rare, finished with a melting Herb and Garlic Compound Butter that slowly bastes the meat. Served with a Roasted Walnuts and Almond Romesco: Deep, smoky, and velvety. Alongside tender Broccolini and Rosemary-Scented Fingerling Potatoes. Presented pre-sliced for effortless serving: Bold, savory, and luxuriously comforting, each bite rich and rounded.

Merluzzo alla Genovese | Genovese-Style Cod

A classic coastal Italian dish where Cod Fillets are gently braised with a sweet, savory Tomato-Based sauce, with Capers, Olives, Garlic, and Cherry Tomatoes. It is served over Mediterranean Roasted Green Beans.



Contorni | Side Dishes

Choose One -Served Family Style

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 vegetable dish.

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.

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.

Broccolini with Garlic, EVOO & Chili

Tender Broccolini sautéed with Garlic in Extra Virgin Olive Oil and a touch of Chili, then finished with fresh Lemon Juice and Toasted Almonds for brightness, crunch, and balance. Clean, vibrant, and elegantly bold.

Dolci | Dessert

Choose One

Tiramisu al Forno | Oven Baked Tiramisu

Layers of espresso-soaked ladyfingers, mascarpone cream, cocoa powder, and a delicate balance of sweetness and bitterness, timeless and indulgent.

Torta della Nonna

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

Zuppa Inglese

Layers of sponge cake soaked in Alchermes liqueur, vanilla and chocolate pastry cream, rich, nostalgic, and deeply comforting.vibrant, and elegantly bold.

Selection of 2 Italian Pastries

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

Crostata di Ricotta e Ciliegie | Ricotta and Cherry Short-Crust Pastry

The quintessential Roman treat. Buttery Short-Crust Pastry cradles a lightly sweetened Ricotta and Cherries. Baked until golden and fragrant, each bite is tender, creamy, and irresistibly comforting. a warm, aromatic finish.