



## Anthony Bucco Guest Chef Dinner - February 28th, 2018

### COURSE 1

Heirloom Beets  
Burnt Bread, Robiolina, Horseradish, Dill

### COURSE 2

Local Bass Crudo  
Uni, Citrus, Pistachio, Castelvetro Olives

### COURSE 3

Gnocchi  
Delicata Squash, Pecorino, Sage, Hazelnut

### COURSE 4

Coppa Wrapped Veal Loin  
Salsa Verde, Polenta, Punterella, Sweetbreads

### COURSE 5

Budino  
Whipped Cream, Biscotti

- Felina Chef/Owner Anthony Bucco -

- Fascino Chef/Owner Ryan DePersio -