

the
**FARM
ITALY**
Mohegan Sun

SHARE

House bread, herb butter, olive oil

Optional course selections for the entire table to share

Clams, topneck, baked, oreganata, soppressata

Additional \$15 per guest if selected for the table

Farm Antipasti, cured meats, cheeses, artichoke, peppers [GF]

Additional \$10 per guest if selected for the table

APPETIZERS

Gem, romaine, focaccia crisp, herbs, grana dressing

Arugula, parmesan, walnut, lemon, olive oil [GF]

Meatballs, baked, mozzarella, pomodoro, basil

Optional course selection

Fritto Misto, calamari, pesce, artichoke, hot peppers, lemon, fra diavolo

Additional \$10 per guest per order

ENTREES

Chicken Parmesan, mozzarella, pomodoro, basil

Pappardelle, beef bolognese, ricotta

Pork Chop, grilled romesco, fingerlings, watercress [GF]

Salmon, espelete chili, fava beans, kale, cubanelle [GF]}

DESSERT

Tiramisu, lady fingers, espresso, sweet mascarpone, cocoa



}\$75}

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*Clams, topneck, baked, oreganata, soppressata
Additional \$15 per guest if selected for the table*

*Farm Antipasti, cured meats, cheeses, artichoke, peppers [GF]
Additional \$10 per guest if selected for the table*

APPETIZERS

Gem, romaine, focaccia crisp, herbs, grana dressing

Meatballs, baked, mozzarella, pomodoro, basil

Caprese, mozzarella, heirloom tomato, basil, aged balsamic [GF]

Frito Misto, calamari, pesce, artichoke, hot peppers, lemon fra diavolo

ENTREES

Chicken Parmesan, mozzarella, pomodoro, basil

Prawns, broiled, oreganata butter, garlic, lemon [GF]

Skirt Steak, marinated, 10oz, pepperonata, salsa verde [GF]

Mafaldine, jumbo lump crab, gremolata butter, bread crumb, Fresno Chile

Optional course selections

*Double R Ranch NY Strip, prime 16oz, saba, char [GF]
Additional \$25 per guest per order*

*Spaghetti, Maine lobster, fra diavolo, pecorino, basil
Additional \$15 per guest per order*

DESSERT

Flourless chocolate tart, pistachio gelato, candied pistachios [GF]



{ \$85 }

The VIP Menu

SHARE

House bread, herb butter, olive oil
Parmigiano reggiano, Castelvetro olives

APPETIZERS

Burrata, cherry bombs, basil, aged balsamic, crostini
Gem, romaine, focaccia crisp, herbs, grana dressing
Mista, radicchio, baby greens, tomato, artichoke, cucumber,
provolone, salami, olive, champagne basil vinaigrette [GF]

PASTA

Tagliolini, coppa, cream, pecorino

ENTREES

Prawns, broiled, oreganata butter, spinach, garlic, lemon
Pork Chop, cherry pepper romesco, fingerlings, watercress [GF]
Branzino, filet, burro bianco, lemon, broccolini [GF]
Double R Ranch NY Strip, prime, 16oz, saba char [GF]

DESSERT

Affogato, mascarpone gelato, espresso, toasted meringue [GF]



{ \$140 }