**Bio**

Born in Naples, Italy, Lina Nicolai immigrated to D.C. with her family at the age of eight. Her style of cuisine is directly influenced by her grandmother and mother who instilled in Lina the joys of cooking and family secret recipes. For over a decade Lina has been immersed in the culinary industry, learning, and growing to become better at the art of Italian cuisine.

**Former Owner of Al Crostino**

Owned by a mother-daughter team, Al Crostino was an intimate Italian restaurant located in the heart of Shaw’s vibrant scene. For 10 years, this Neapolitan family served a collection of flavorsome dishes, priding themselves on their homemade pasta, fish specialties, and their assortment of exquisite Italian wines. Voted 2nd best Italian restaurant by City Paper “Best of D.C.” Recognized by D.C. Mayor Bowser for their excellence in small business ownership on their 10 year anniversary.

**Menu di Pasqua**

**Antipasto**

Salami e Pecorino

Italian pork salami | Pecorino cheese

**Primo**

Risotto agli Asparagi

Arborio rice | Asparagus | Parmigiano

**Secondo**

Costolette d’Agnello

Herbed Lamb chops | Golden potatoes