



ITALIAN KITCHEN

DEVOUR MENU \$35 PER PERSON | \$65 WITH WINE PAIRING

ANTIPASTI choose one

BREAD VG (ADD FOR \$5)

focaccia, olive oil, balsamic

CAESAR SALAD

romaine, crouton, egg, parmesan
pairing: NV Bisol 'Jeio' Prosecco, Veneto

TOMATO SALAD VG

heirloom tomato, burrata, lemon oil,
grilled bread, basil
pairing: 2020 Antoniolo 'Bricco Lorella' Rosé, Piedmont

MUSHROOM PEA ARANCINI VG

pea risotto, peas, mushroom, mozzarella, parmesan,
pomodoro
pairing: 2018 Murgo Brut Rosé, Sicily

OCTOPUS GF

fennel, orange, Calabrian chili
pairing: 2018 Murgo Brut Rosé, Sicily

ENTRÉES choose one

AGNOLOTTI VG

spinach-ricotta, Montasio cheese,
parmesan, nutmeg,
herbed brown butter
*pairing: 2019 Ezio Poggio 'Caespes'
Timorasso, Piedmont*

SHORT RIB RIGATONI

mortadella, pancetta, pomodoro,
parmesan broth, basil
*pairing: 2018 Bibbiano Chianti Classico,
Tuscany*

IBERICO PORK

fregola sarda, mushroom, rosemary,
veal demi, tomato
pairing: 2018 La Miraja Ruche, Piedmont

OCEAN TROUT

pea, artichoke, zucchini, asparagus,
basil
pairing: 2019 Cavalchina Bardolino, Veneto

DESSERT choose one

TIRAMISU VG

mascarpone mousse, ladyfingers, espresso, chocolate pudding, cocoa nib
pairing: 2006 Florio 'Targo' Marsala Riserva, Sicily

CHEESECAKE VG

orangeello, graham cracker, candied orange
pairing: 2015 Marchese Antinori Vinsanto Del Chianti Classico, Tuscany