



## DINNER TASTING MENU

FOUR COURSES-\$46

WINE PAIRINGS-\$18

OCTOBER 5-11, 2018

### CICCHETTI

SAFFRON RICOTTA CANNOLI, NETTLE PESTO, BULL'S BLOOD BEET TOPS  
*2016 KERNER, ABBAZIA DI NOVACELLA, ALTO ADIGE*

OR

BACALA FRITTERS, MICRO LICORICE GREENS, SMOKED AGLIOLI  
*NV MODA VEJA(ARNEIS) VINO BIANCO, FILIPPO GALLINO, ROERO, PIEMONTE*

### PRIMI

HAND CRAFTED *BURRATA*, OLIVE AND ROASTED GARLIC PUREE,  
ROASTED GRAPES, NAPA CABBAGE, RADISHES, CROSTINI  
*2014 GRILLO BIANCO MAGGIORE, RALLO, MARSALA, SICILIA*

OR

GRILLED LOCAL SARDINE, SHAVED FENNEL, ENGLISH CUCUMBER, PICKLED RED ONIONS,  
LEMON VINAIGRETTE, PICKLED CHILE PASTE  
*2016 PENTAPOLIS, NERANTZI, SERRES, GREECE*

### SECONDI

CASARECCE, TOASTED WALNUT *CREMA*, BRUSSELS SPROUTS, CIPPOLINI ONIONS,  
BLOOMSDALE SPINACH, GRANA  
*2016 GRECO DI TUFO, MACCHIALUPA, BENEVENTO, CAMPANIA*

OR

PROSCIUTTO WRAPPED PETRALE SOLE, LOCAL BUTTER BEANS, GRILLED ESCAROLE, HEIRLOOM  
TOMATOES, SUGAR SNAP PEA PUREE  
*2016 RACEMO, FRASCATI SUPERIORE, L'OLIVELLA, LAZIO*

### DOLCINI

LAURA CHENEL GOAT CHEESE CHEESECAKE, PISTACHIO BRITTLE,  
STRAWBERRIES, HUCKLEBERRIES, SABA

OR

*SGROPPINO*, BLACKBERRY RED WINE *SORBETTO*, VANILLA GELATO,  
PROSECCO, BLACKBERRIES, ALMOND COOKIE