



DINNER TASTING MENU

FOUR COURSES-\$46

WINE PAIRINGS-\$18

OCTOBER 26-NOVEMBER 1, 2018

CICCHETTI

SWISS CHARD *MALFATTINI*, BROWNEED BUTTER AND SAGE, GRANA PADANO
2016 RACEMO FRASCATI SUPERIORE, L'OLIVELLA, LAZIO

OR

PROSCIUTTO, BLACK MISSION FIGS, *STRACIATELLA*, CROSTINI
2017 MIRABEAU EN PROVENCE, COTES DE PROVENCE, FRANCE

PRIMI

FRIED SQUASH BLOSSOMS, GOAT CHEESE FILLING,
LENTILS, LEEKS, PURSLANE, CHERRY TOMATOES
2017 ALBANA SECCO, I CROPPI, CELLI, EMILIA ROMAGNA

OR

TAGLIOLINI *PEPATI*, ROASTED TOMATO SAUCE, SMOKED BACON,
JALAPENOS, CHILE FLAKES, GARLIC, ARUGULA
2017 VERNACULUM VERNACCIA ROSSA DI PERGOLA, FATTORIA VILLA LIGI, MARCHE

SECONDI

CASARECCE, TOASTED WALNUT *CREMA*, BRUSSELS SPROUTS,
CIPPOLINI ONIONS, BLOOMSDALE SPINACH, GRANA
2016 PENTAPOLIS, NERANTZI, SERRES, GREECE

OR

GRILLED NEW YORK STEAK, ROASTED TURNIPS, WATERMELON RADISH,
NARDELLO PEPPERS, AMAROSA FINGERLINGS
2011 DOMAINE DU THERON (MALBEC), CAHORS CUVÉE PRESTIGE, FRANCE

DOLCINI

OLIVE OIL, WALNUT AND SUMMER SQUASH *TORTA*, FROG HOLLOW PEACHES, VANILLA GELATO

OR

MAGGESE, *BERGAMO*, RAW GOATS'S MILK, QUINCE, LEMON AND BUTTER BEAN PUREE, FRIED ALMONDS