



## DINNER TASTING MENU

FOUR COURSES-\$40

WINE PAIRINGS-\$17

JULY 21-27, 2017

### CICCHETTI

BLACK RICE *SUPPLI AL TELEFONO*, TOMATO JAM  
*2015 MONICA DI SARDEGNA PRAJA CARDEDU, SARDEGNA*

OR

OREGON BAY SHRIMP, FENNEL, CITRUS AGLIOLI, SWEET PEA PUREE  
*2015 LANGHE FAVORITA, MALABAILA, PIEMONTE*

### PRIMI

GOAT CHEESE AND EGG YOLK RAVIOLO, HEIRLOOM TOYBOX TOMATOES,  
ARUGULA, BROWNED BUTTER, GRANA  
*2015 MALVASIA DELLE LIPARI, LANTIERI, SICILIA*

OR

SEARED PORK BELLY, TUSCAN MELON, RED ENDIVE, FRIED CAPERS,  
BELUGA LENTIL PUREE, MELON-ANCHOVY DRESSING  
*2015 LANGHE NEBBIOLO GAVARINI, ELIO GRASSO, PIEMONTE*

### SECONDI

*LUMACHE*, SUMMER SQUASH *CREMA*, GYPSY PEPPERS,  
SWEET CORN, HEN OF THE WOODS, BABY KALE, ALMONDS  
*2015 FALANGHINA SVELATO, TERRE STREGATE, SANNIO CAMPANIA*

OR

GRILLED HANGER STEAK *TAGLIATA*, PORCINI RUB, ARUGULA,  
SHAVED GRANA, WATERMELON RADISH, LEMON DRESSING  
*2011 CASAVECCHIA, CRAPARECCIA, TORRE DEL VOLTURNO, CAMPANIA*

### DOLCINI

*AFFOGATO*, GIANDUJA, VANILLA OR COFFEE GELATO,  
CHOCOLATE BROWNIE COOKIE, WHIPPED CREAM, ESPRESSO

OR

*BOMBOLONI*, FLORENTINE DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES