

# *Tasting Menu*

Week of January 24-28, 2010

## *Four for Twenty Four*

\*NO SUBSTITUTIONS\*

4 courses-\$24.00 per person

OPTIONAL WINE PAIRING WITH EACH COURSE

### *CICCHETTI*

PARMESAN STUFFED MEDJOOl DATES

*RIESLING, REUSCHER-HAART, MOSEL, GERMANY*

3OZ TASTE~\$3.75

### *PRIMI*

CASUNZEI, ROASTED BEET AND RICOTTA RAVIOLI, BUTTER, POPPY SEEDS, GRANA PADANO

*COLLESANTI, MARCO CARPINETTI, LAZIO*

3OZ TASTE~~\$5

### *SECONDO*

ROASTED PITMAN FARMS CHICKEN BREAST, OLIVE OIL CRUSHED POTATOES, BLOOMSDALE SPINACH,  
LEMON SAUCE

*FALLEGRO (FAVORITA), GIANNI GAGLIARDO, PIEMONTE*

3OZ TASTE~\$4.50

### *DOLCE*

CHOCOLATE, WALNUT AND MEDJOOl DATE PUDDING CAKE, VANILLA GELATO

2003 FONSECA, LBV PORT

2OZ GLASS~\$7

\*PIEMONTE WINE DINNER COMING IN MARCH, 2010\*