



**DINNER TASTING MENU
FOUR FOR FORTY SIX**

4 COURSES \$46

WINE PAIRINGS \$22

MAY 14, 2025

CICCHETTI

PATATA ROMESCO

FRIED MARBLE POTATOES, GARLIC, PARSLEY, ALMOND ROMESCO, LEMON AGLIO
2022 SCHIOPPETTINO RINERA, RONCHI DI CIALLA, FRIULLI

OR

SMOKED KING SALMON CANNOLI

HORSERADISH CREMA, TROUT ROE, SUMAC
CREMANT D'ALSACE BRUT ROSE, HUBERT MEYER, ALSACE

PRIMI

ORGANIC FARRO VERDE

CHIOGGA & GOLDEN BEETS, PEA TENDRILS, TOASTED ALMONDS, SHERRY VINAIGRETTE
2021 VERMENTINO UN'ANNO DOPO, QUARTOMORO DI SARDEGNA DI PIERO CELLA, SARDEGNA

OR

CASARECCE

SLOW BRAISED LAMB *SUGO*, BROCCOLI RABE, ENGLISH PEAS, *CIPOLLINI*
SHAVED *PECORINO ROMANO*
2021 PASSIONE SENTIMENTO VENETO ROSSO, PASQUA, VENETO

SECONDI

SPAGHETTI VONGOLE

CLAMS, HOUSEMADE MERGUEZ SAUSAGE, GARLIC, KUMQUAT
SAFFRON *BRODO*, OREGANO, BUTTER
2023 BIANCO TOSCANA, PODERE SANGUINETO, TOSCANA

OR

ROASTED MARY'S CHICKEN BREAST

CIPOLLINI, BROCCOLI RABE, BUTTER BEANS, BUTTER, PRESERVE LEMON, *JUS*
2021 ANSONICA, CATALDO CALABRETTA, CALABRIA

DOLCINI

BOMBOLONI

FLORENTINE DOUGHNUTS
SAGE CUSTARD & BITTERSWEET CHOCOLATE SAUCES

OR

OLIVE OIL & SQUASH TORTA

CARAMEL SAUCE, COFFEE GELATO