



## DINNER TASTING MENU

THREE COURSES-\$46

WINE PAIRINGS-\$18

### CICCHETTI

BUTTERNUT SQUASH FRITTERS, SAGE AGLIOLI

~2018 DORANDA (ERBALUCE), TENUTA SELLA, COSTE DELLE SESIA~

OR

MONDEGHILI, FLORENTINE MEATBALLS, SALSA VERDE

~2016 GRIGNOLINO DEL MONFERRATO CASALESE, VICARA, PIEMONTE~

### PRIMI

ORGANIC FARRO

BABY CIOGGA & GOLD BEETS, FRISEE, TOASTED ALMONDS, SHERRY VINAIGRETTE

~2018 BIANCO PROVINCIA DI PAVIA, STEFANAGO, LOMBARDIA~

OR

COCOA CASARECCE

MILK BRAISED PORK *SUGO*, ESCAROLE, GRATED HORSERADISH, *PECORINO MOLITERNO*

~2016 REFOSCO DAL PEDUNCOLO ROSSO, AZIENDA LUISA, FRIULI ~

### SECONDI

POTATO *GNOCCHI*

ASPARAGUS, CIPOLLINI, GORGONZOLA CREMA, PEA SPROUTS, TOASTED WALNUTS, GRANA

~2018 CROCI CAMPEDELLO, COLLI PIACENTINI, EMILIA ROMAGANA ~

OR

SLOW BRAISED SHORT RIBS

ESCAROLE, GRILLED RED ONIONS, CELERY ROOT PUREE, RED WINE SAUCE

~2017 LACRYMA CHRISTI DEL VESUVIO, CANTINE MATRONE, CAMPANIA~

### DOLCINI

LAURA CHENEL GOAT CHEESE CHEESECAKE

PISTACHIO BRITTLE, HUCKLEBERRIES, SABA

OR

*SGROPPINO*

LEMON SORBETTO, VANILLA GELATO, PROSECCO,

STRAWBERRIES, ALMOND COOKIE