

NORTHERN ITALY WINE DINNER

Tuesday, July 25th | 6:30 PM

ANTIPASTI

STICKY RIBS

pork ribs w/ sweet chili glaze, crispy sweet potato, sesame seed, cilantro

CA' DEL BOSCO Franciacorta, Brut Lombardy

PRIMI

CROSTONE

gorgonzola mousse, speck, Asian pear, candied celery

PIEROPAN "Classico" Soave, 2021 Veneto

SECONDI

FOREST RAVIOLI

hand rolled cappelletti, shiitake, oyster & cremini mushrooms, sage pesto

IL POGGIONE Rosso di Montalcino, 2020 Tuscany

CONTORNI

FILETTO MIRTILLO

*brussels sprouts, cranberry gastrique, potato al parmigiano,
green tomato marmelade*

MASI "Costasera", Amarone della Valpolicella Classico, 2017 Veneto

DOLCE

THOUSAND PINE NUT BUTTER LAYER CAKE

mascarpone, pine nut butter, candied almond cake

HOUSE-MADE LIMONCELLO

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.