

Italian Wine Dinner

Tuesday, November 1st, 2022

Amuse

red snapper crudo

fennel, crispy garlic, parsley, chilled tomato "acqua pazza"

2018 I Favati di avellino peitramara etichetta bianca

First

ricotta gnudi

sage, chanterelles, fava beans, pecorino, rabbit fricassee

2018 Borgo di tigliocollio bianco

Second

grilled Berkshire pork belly

cannellini beans, cotechino, radicchio, parsley pesto

2018 proprieta sperino uvaggio

Third

veal tenderloin

tomato soffrito, spinach, porcini, bucatini gratin

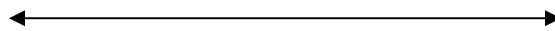
2016 Tenuta di nozzoli chianti classico riserva

Dessert

lemon mille feuille

ricotta cream, lemon curd, puff pastry tuille, lemon honey ice cream

2012 Guido Berlucchi Franciacorta Nature 61



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa - Owner