

# *San Gennaro Dinner*

*September 2023*

## **Amuse**

Vongole Originate

stuffed clam, breadcrumbs, nduja, herbs, lemon

*N.V. Ferghettina Franciacorta Brut, Lombardia*

## **First**

Zuppa di Pesce

monkfish, clams, mussels, scallop, calamari, tomato - shellfish broth

*2022 Cantina Terlan Sauvignon Terlan Winkl, Alto Adige*

## **Second**

Rigatoni

rock shrimp, cherry tomatoes, walnuts, pesto cetarese

*2021 Vie di Romans Chardonnay Vie di Romans, Friuli Isonzo*

## **Third**

Petto di Vitello alla Fornara

stuffed veal breast, crushed potatoes, cotechino, swiss chard, raisins,  
pine nuts, broccoli rabe

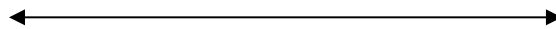
*2019 San Giusto a Rentennano Chianti Classico, Tuscany*

## **Dessert**

Rum Baba

pistachio cream, candied orange zest, rum sauce, pistachio gelato

*Cocktail "The Godfather"*



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa - Owner

*While we make every effort to accommodate dietary restrictions, to prevent extended delays between courses,  
our ability to accommodate some restrictions during special events/wine dinners is limited.*

*We apologize in advance for any inconvenience this may cause.*