

San Gennaro Dinner

Wednesday September 25th, 2024

Amuse

Bruschetta alla Luciana

grilled octopus, green olive, tomato conserva, focaccia

Wine TBD

First

Baccala fresca alla Napolitano

crushed potato, broccoli rabe, capers, fennel, sauce putanesca

Wine TBD

Second

Pasta e Patate con Provola

bigoli “tagliati”, mortadella, provolone, potato fonduta

Wine TBD

Third

Veal Saltimbocca

prosciutto, polenta, sage, taleggio, wild mushrooms, marsala jus

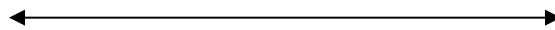
Wine TBD

Dessert

Iris al Forno

sweet brioche, cannoli cream, orange, pistachio, cinnamon, pistachio ice cream

Wine TBD



Jason Ramos, Executive Chef

Sean Price, Sommelier

Gloria LaGrassa – Owner

**Menu and wine pairing are subject to change based on availability and without notice*