

# *San Gennaro Annual Dinner*

*Wednesday, September 23<sup>rd</sup>, 2026*

## **Amuse**

Frittatine de Maccheroni

bucatini, prosciutto, Italian sausage, fontina, napolitana sauce

*Wine TBD*

## **First**

Grilled Shrimp “Ribollita”

cranberry beans, Tuscan kale, savoy cabbage, salsiccia, tomato brodetto

*Wine TBD*

## **Second**

Bigoli Tagliati

duck confit, braised wax beans, sugo, taleggio, hazelnut

*Wine TBD*

## **Third**

Vitello Tonnatto

Sicilian eggplant, polenta fondue, preserved cherry tomato, broccoli rabe

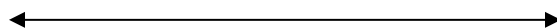
*Wine TBD*

## **Dessert**

Torta di Riso

marsala zabaglione, roasted pear, almond amaretti crumble, mascarpone gelato

*Wine TBD*



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa - Owner