



Spring Wine & Food Pairing Dinner
The Wines of Italy

6 Course Prix Fixe Menu, May 21, 2022
75 per person, 54 without wine

Antipasto Misto

Prosciutto, Sopressata, Roasted Red Peppers and Burattini
Shaved Parmesan Reggiano Assorted Olives, Red Wine Vinaigrette
Jermann, Pinot Grigio (2020)

Carpaccio di Manzo

Paper-thin Beef, Olive Oil, Lemon, Capers Onions, Arugula and Small Toasts
Renato Ratti, Barbera d'Asti Battaglione (2019)

Insalata

Arugula and Baby Greens, Pickled Vegetables
Shaved Parmesan Reggiano and Balsamic Vinaigrette
Pieropan, Soave Classico (2020)

Pasta Frutti de Mare

Lobster, Shrimp, Scallops & Clams over Capellini
Renato Ratti, Langhe Nebbiolo Ochetti (2020)

Papardelle al Ragù di Costolette

Papardelle Pasta with Short Rib Ragù
Allegrini, Valpolicella (2019)

Pasta Sfoglia con Composta di Frutta

Puff Pastry with Fruit Compote, Limoncello and Whipped Cream
La Marca, Prosecco (NV)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially have certain medical conditions.