

# LUNCH TASTING MENU

THREE COURSES-\$24  
WINE PAIRINGS-\$10

## **PRIMI**

GORGONZOLA PANNA COTTA, PEPPERCRESS, *MINUTINA*, POMEGRANATE,  
FRIED HEN OF THE WOODS, PEA SHOOT SAUCE

*2013 GRILLO, CENTONZE, SICILIA*

OR

COUNTY LINE CHICORIES, PERSIMMON, FRIED CECI BEANS, SHAVED PECORINO, RIESLING VINAIGRETTE

*2013 VIGNE BLANCHE (MELON DE BOURGOGNE, SB, CHARDONNAY) DOMAINE DE LA FRUITIERE, LOIRE*

## **SECONDI**

SWISS CHARD *MALFATTI*, BROWNED BUTTER, SAGE, GRANA PADANO

*2013 VERDECA, MASSERIA LIVELI, PUGLIA*

OR

TAGLIOLINI *PEPATI*, ROASTED TOMATO SAUCE, SMOKED BACON, CHILE FLAKES,  
GARLIC, HOT PEPPERS, ARUGULA

*2012 VESPOLINA, FAVOLALUNGA, BONIPERTI, COLLINE NOVARESI*

## **DOLCINI**

BLU VAL CHIUSELLA, COW AND SHEEP'S MILK CHEESE, PIEMONTE,

PICKLED QUINCE AND RED ONION JAM

OR

*CROSTATA*, WARM ROME BEAUTY APPLE AND HUCKLEBERRY TART, MASCARPONE GELATO