

LUNCH TASTING MENU

THREE COURSES-20 PER PERSON
OPTIONAL WINE PAIRINGS (3OZ GLASS)

PRIMI

RED KIRI SQUASH *ZUPPA*, FREGOLA, BRAISED LEEKS, TOASTED PINE NUTS, PARMESAN BISCOTTI
2009 L ' INTRUSO, BIANCO VERONESE (GARGANEGA), BUGLIONI, VERONA 4.50

OR

GORGONZOLA *SFORMATO*, CHICORIES, ASHMEAD KERNEL APPLE, SHALLOT AND MUSTARD VINAIGRETTE
2010 MALVASIA 'TERRE DEGLI OSCI', BORGO DI COLLOREDO, MOLISE 3.75

SECONDI

CASUNZEI, ROASTED RED BEET AND RICOTTA FILLING, POPPY SEEDS, BUTTER SAUCE, GRANA PADANO
2009 ZAGRA (GRILLO & INSOLIA), VALLE DELL ' ACATE, SICILIA 5.50

OR

TAGLIOLINI *PEPATI*, SMOKED BACON, HOT PEPPERS, ROASTED TOMATO SAUCE, GRANA PADANO, ARUGULA
2009 LAGREIN, JOSEPH HOFSTATTER, ALTO ADIGE 4.50

DOLCI

BOMBOLONI, FLORENTINE DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE DIPPING SAUCES

OR

BLU DEL MONCENISIO, COW, SHEEP AND GOAT'S MILK CHEESE, RHUBARB AND RED ONION JAM