

# DINNER TASTING MENU

FOUR COURSES-\$30 PER PERSON

OPTIONAL WINE PAIRINGS

MAY 4-10, 2012

## CICCHETTI

FRIED BABY FAVA BEANS, SALSA GENOVESE

2011 ROSATO VINO FRIZZANTE 'TURBIAN', PROVENZA, LOMBARDIA 4.50

OR

MONDEGHILLI, FLORENTINE MEATBALLS, SALSA VERDE

2008 DESTRANI (FRANCONIA), PRAVIS, TRENTO 5.50

## PRIMI

RICOTTA AND EGG YOLK SFORMATO, ASPARAGUS, FINGERLINGS, SORREL, FRIED CAPERS, ASPARAGUS DRESSING

2010 SYLVANER, ABBAZIA DI NOVACELLA, ALTO ADIGE 5.50

OR

ORGANIC FARRO, SAUSALITO WATERCRESS, BRAISED ARTICHOKE, TOASTED HAZELNUTS, ARTICHOKE VINAIGRETTE

2010 LUGANA DOC (TREBBIANO), CA' LOJERA, LOMBARDIA 4.00

## SECONDI

CASUNZEI, ROASTED RED BEET AND RICOTTA FILLING, POPPY SEEDS, BUTTER SAUCE, GRANA PADANO

2010 VINHO VERDE (100% LOUREIRO), AFROS, PORTUGAL 3.75

OR

GRILLED HANGER STEAK, CREMA FRITTA, GRILLED RED ONIONS, RED ENDIVE, STRAWBERRIES, BALSAMICO SAUCE

2009 MAGLIOCCO 'BALBIUM', TERRE DI BALBIA, CALABRIA 5.50

## DOLCINI

VENTO D' ESTATE, HAY WRAPPED COW'S MILK CHEESE, CECI BEAN PUREE, TOASTED PUMPKIN SEEDS

OR

BITTERSWEET CHOCOLATE, MEDJOL DATE AND WALNUT PUDDING CAKE, VANILLA GELATO