

# DINNER TASTING MENU

FOUR COURSES-\$30 PER PERSON

OPTIONAL WINE PAIRINGS

FEBRUARY 3-9, 2012

## CICCHETTI

ARANCINI, MUSHROOM FILLING, OLIVE TAPENADE  
2009 DOI RAPS (PINOT GRIGIO, SAUVIGNON BLANC., PINOT BLANC), RUSSOLO, FRIULI 5.25

OR

BRESAOLA, SATSUMAS, PAESANO OLIVE OIL  
NV LAMBRUSCO GRASPAROSSA DI CASTELVETRO, BARBOLINI, EMILIA ROMAGNA \$4.00

## PRIMI

ORGANIC FARRO, ROASTED BABY SCARLET TURNIPS, TURNIP GREENS, TOASTED HAZELNUTS, LEEK DRESSING  
2010 LUGANA DOC (TREBBIANO) PROVENZA, LOMBARDIA \$4.50

OR

HAND PULLED BURRATA, PRESERVED ARTICHOKEs, WATERMELON RADISH, CANDIED WALNUTS, OIL CURED OLIVES  
2010 GRECHETTO, COLLI PERUGINA DOC, GORETTI, UMBRIA 5.50

## SECONDI

CASUNZEI, ROASTED RED BEET AND RICOTTA FILLING, POPPY SEEDS, BUTTER SAUCE, GRANA PADANO  
2009 ARNEIS, HONEA VINYARD, PALMINA, SANTA YNEZ 4.25

OR

GRILLED DUROC PORK CHOP, PORK BELLY, CECI BEAN, ARTICHOKE AND TOMATO RAGU, CAVOLO NERO, PORK SAUCE  
2008 CESANESE DEL PIGLIO 'VELOBRA', TEREZZI, LAZIO 6.50

## DOLCINI

BITTERSWEET CHOCOLATE PANNA COTTA, CHOCOLATE SALAME, ROSEMARY CUSTARD CREAM

OR

WARM PINE NUT AND HONEY TART, VANILLA GELATO