



## DINNER TASTING MENU

FOUR COURSES-\$40

WINE PAIRINGS-\$17

FEBRUARY 9-15, 2018

### CICCHETTI

CAULIFLOWER FRITTERS, LEMON-CAPER AGLIOLI  
*2016 CAN FEIXES BLANC SELECCION, BODEGAS HUGUET, PENEDES, SPAIN*

OR

SMOKED TROUT CANNOLI, SUMAC, HORSERADISH CREMA  
*2016 ALBARINO, VIONTA, RIAS BAIXAS, SPAIN*

### PRIMI

HAND CRAFTED *BURRATA*, BLACK MISSION FIG AND OLIVE JAM,  
CRANBERRY BEANS, PEPPERCRESS, SHAVED SQUASH  
*2016 VERMENTINO I FIORI, PALA, SARDEGNA*

OR

COCOA *CASARECCE*, BRAISED BEEF *SUGO*, RADICCHIO,  
HEN OF THE WOODS MUSHROOMS, PECORINO MOLITERNO  
*2015 MENCIA, LOSADA VINOS DE FINCA, BIERZO, SPAIN*

### SECONDI

*CASUNZEI*, BEET AND RICOTTA RAVIOLI, BUTTER SAUCE, GRANA, POPPY SEEDS  
*2015 PALAGRELLO BIANCO, CASAVECCHIA, TERRE DEL VOLTURNO, CAMPANIA*

OR

PROSCIUTTO WRAPPED ONO, ROOT VEGETABLE CAPONATA,  
CHILE FLAKES, TOASTED ALMONDS, CANNONAU VINEGAR  
*2016 PENTAPOLIS, NERANTZI, SERRES, GREECE*

### DOLCINI

TALEGGIO, LOMBARDY, COW'S MILK, FRESH CRANBERRY *MOSTARDA*, CROSTINI

OR

*AFFOGATO*, CHOICE OF GELATO, CHOCOLATE BROWNIE COOKIE, CARAMEL, WHIPPED CREAM, ESPRESSO