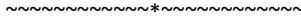




**CHEF'S TASTING MENU**

\$105

*Wine Pairings Add \$65*



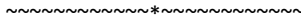
**FARINATA E GAMBERI**

Chickpea Fritter, Prawns, Ricotta, Pickled Cauliflower, Green Beans, Peas, Asparagus  
*Domaine Laroche, Chablis, Burgundy, France, 2017*

OR

**BATTUTA DI MANZO**

Beef Tartare, Confit Potato, Pickled Mustard Seed, Horseradish Aioli, Shaved Cured Egg  
Yolk *Chateau Léoube, Rosé, "Love", Côte de Provence, France, 2017*



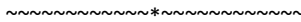
**SCIALATELLI**

Housemade Basil & Radicchio Scialatielli Pasta, Squid & Octopus Ragu, Pomodoro  
*Pieve Di Spaltenna, Chianti Classico, Tuscany, Italy, 2016*

OR

**LASAGNA**

Deconstructed Lasagna, Ground Beef, Béchamel, Basil, Tomato Oil  
*Ghiga, Barbera d'Asti, Piedmont, Italy, 2016*



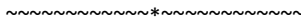
**TROTA**

Rainbow Trout, Celeriac Puree, Fennel, Lemon Pearls  
*Királyudvar, Furmit, Sec, Tokaji, Hungary, 2011*

OR

**POLLO ALLA DIAVOLA**

Organic Chicken Supreme, Potato, Tarragon, Mustard Confit Tomato Jus  
*Ceretto, Nebbiolo D'Alba, "Bernardina", Piedmont, Italy 2016*



**VANIGLIA & RABBARO**

Vanilla Crumble, Mascarpone Ice Cream, Rhubarb Compote  
*Stratus Red, Icewine, Niagara-on-the-Lake, Ontario, 2016*

OR

**MANDORLE**

Almondina, Banana Caramel, Chocolate Crumble  
*Sangervasio, Vin Santo, Recinaio, Pisa, Italy, 2005*

