



CHEF'S TASTING MENU

\$98

*Wine Pairings Add \$55*

**INSALATA DI BARBABIETOLE ARROSTITE**

BEETS / GOAT CHEESE / ARUGULA / HAZELNUTS

*Peter Zemmer, Pinot Nero, Alto Adige, Italy, 2016*

OR

**SALMONE AFFUMICATO**

HOUSE SMOKED SALMON / HERB OIL CREMA / POTATO / FENNEL

*Château Puech Haut, Rosé, "Prestige", Saint-Drézéry, Languedoc, France, 2017*



**RAVIOLI ALLA CACCIATORA**

CHICKEN / TOMATO / PARMIGIANO

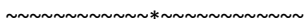
*Pieve Di Spaltenna, Chianti Classico, Tuscany, Italy, 2013*

OR

**FREGOLA AI FRUTTI DI MARE**

SHRIMP / MUSSEL / SEAFOOD BRODO / FREGOLA

*Pearce Predhomme, Chenin Blanc, "Old Vine", Stellenbosch, South Africa, 2017*



**BRANZINO ALL' ACQUA PAZZA**

BRANZINO / TUSCAN BRODO / HERBS

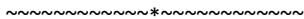
*Robert Mondavi Winery, Fumé Blanc, Napa Valley, California, 2015*

OR

**POLLO**

CHICKEN SUPREME / SUNCHOKE / MUSHROOM / DANDELION

*Ceretto, Nebbiolo D'Alba, "Bernardina", Piedmont, Italy, 2014*



**NOCCIOLA E CIOCCOLATO**

CARAMEL HAZELNUT / CHOCOLATE SAUCE / CHOCOLATE SPONGE / CRÈME

*Ronco Del Gelso, Traminer, Passito, "Aur", Friuli-Venezia Giulia, Italy, 2011*

OR

**LAMPONE**

MASCARPONE CREAM / FRESH RASPBERRY / POWDERED BERRY / COOKIE CRUMBLE

*Giacomo Bolgona, "Braidà", Brachetto d'Acqui, Piedmont Italy, 2017*