

ITALIAN PAIRING 3/29/2018

Raetia, Pinot Grigio Rulander

*Duo of Fish Crudo- Wild yellow-fin tuna and
New Bedford Diver Scallop, meyer lemon oil,
Sicilian sea salt, chives and rye bread crumbs -*

o

Tenute Selia, Lessona, (Nebbiolo Blend)

*House made wild Alaskan sockeye salmon
sausage, Italian spiced, potato fennel puree &
cherry mostarda - o*

L'Ideale, Ciliegiolo

*House Made Mortadella stuffed angolotti,
roasted crimini mushrooms, local spinach, red
wine butter sauce & fresh herbs - o*

Vignet Di Ettore, Amarone della Valpolicella Classico

*Roasted Autumn's Harvest Farm NY Strip
Loin, Bolton Farms arugula, lemon Pecorino
dressing - o*

Carlo Revello & Figli, Barbera D'Alba

*Fruit and Nut Bread Pudding, served with
Zabaglione Rosso - o*

*Join us for a 5 course Italian inspired Wine Pairing
Dinner on Thursday March 29th at 6pm!
Cost is \$75 inclusive of tax and gratuity
Reservations required. Cheers!*

