



ITALIAN WINE DINNER

\$109++ per person



BABY ARUGULA + BURRATA SALAD Puglia + Piemonte regions

gorgonzola, prosciutto plum tomato, taralli, and crostini
Ca' Furlan, Prosecco Extra Dry Cuvée Beatrice (NV)

PARMIGIANA DI MELANZANE Sicily

eggplant layered with tomatoes, mushrooms, and caciocavallo cheese
Cantina Orsogna, Luna Gaia Agramante Grillo (2023)

SHRIMP + RISOTTO ALLA MILANESE Milan

Montinore Estate, Romagna Albana La Messe Secco (2022)

RAGU ALLA BOLOGNESE PAPPARDELLE Bologna

classic meat sauce consisting of beef, veal, pork, and pancetta
Produttori di Manduria, Salento Unconventional Primitivo Electric Bee (2023)

TORTE TENERINA Emilian Region

soft + tender chocolate cake
Medici Ermete, Reggiano Vino Frizzante Lambrusco Rosso Secco (NV)

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness.

