

REDS WINE TASTING MENU \$79

menu and pairings are based on our Taste Italy menu  
a custom tasting menu can be created upon request

beef carpaccio and bresaola

LEMON AND MUSTARD EMULSION | MÂCHE LETTUCE  
PARMIGIANO REGGIANO | OLIVE OIL  
*La Giustiniana Gavi di Gavi 2009 Piedmont*

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ricotta ravioli

ROASTED SQUASH PURÉE | BROWN BUTTER | AMARETTI CRUMB  
SICILIAN RICOTTA SALATA  
*Falanghina dei San Gregorio 2010 Campania*

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roasted mediterranean branzino

FENNEL | SWISS CHARD AND SAUSAGE CACCIATORE  
FRIED CHICKPEAS  
*Fattoria di Magliano 'Pagliatura' Vermentino 2009 Tuscany*

or

rabbit saltimbocca

MASALA BRAISED RABBIT | GNOCCHI | SOFRITTO  
ROASTED CHESNUTS AND BRUSSEL SPROUTS  
*Rubrato Aglianico dei Feudi di San Gregorio 2008 Campania*

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chef's artisan cheese plate

LA BAITA DEL FORMAGGIO  
UNPASTEURIZED COWS MILK BLUE | AGED 6 MONTHS INFUSED WITH RUM AND  
COATED WITH COCOA POWDER  
SERVED WITH RAISIN HAZELNUT BREAD AND CANDIED CHESTNUTS  
*Cantine Delibori Amarone 2007 Veneto*

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chocolate and hazelnut panna cotta

RASPBERRY INVOLTINI  
*Masottina Cuvee Dolce NV Veneto*

chef | **MICHAEL STEH**