

# Italian Wine Dinner

Thursday, March 20<sup>th</sup>

6:30pm

\$125 pp (all services included)

*\*Menu is subject to change\**

## Reception

MORTADELLA MOUSSE pistachio, pomegranate balsamic reduction, focaccia

GRILLED SARDINES & CRISPY CALAMARI lemon, oregano, olive oil

GAROFOLI VERDICCHIO DEI CASTELLI DI JESI, MARCHE '23

## Antipasto

MARINATED OCTOPUS

chicory, preserved lemon, celery, parsley

CASTELLO COLLE MASSARI, MELACCE VERMENTINO, TUSCANY '23

## Primo Piatto

MAFALDINE PASTA

fava beans, guanciale, pecorino romano, mint

GIUSEPPE CORTESI BARBARESCO, PIEDMONT '21

## Secondo Piatto

ROASTED VEAL

wild mushrooms, charred broccolini, marsala demi-glace, polenta

PODERE POGGIO SCALETTE, "IL CARBONAIONE" ALTA VALLE DELLA GREVE, TUSCANY '20

## Il Dolce

MASCARPONE MOUSSE

olive oil cake, citrus gel, olive oil snow, pistachio brittle

VIN SANTO, TUSCANY '19