



## DINE OUT 2022 MENU

### ANTIPASTI

PAIRED WITH TORNATORE WINERY

#### **BURRATA CON CAROTE**

Fresh burrata, smoked heirloom carrots, pickled mustard seeds

Etna Bianco '20 Sicilia

OR

#### **PANE E MORTADELLA**

Whipped mascarpone e pistachios, mortadella, campagna bread

Etna Rosso "Pietrarizzo" '16 Sicilia

### PRIMI PIATTI

PAIRED WITH BRANCAIA WINERY

#### **TRIANGOLI**

Spinach and ricotta filled pasta, brown butter and sage

IGT Rosso Toscano "Tre" '18 Toscana

OR

#### **CALAMARATA PASTA E FAGIOLI**

Extruded pasta, heirloom beans, pork sausage

Chianti Classico '19 Toscana

### SECONDI PIATTI

PAIRED WITH POGGIO AL TESORO WINERY

#### **SPIGOLA**

Roasted black sea bass, semolina gnocchi, braised endive with anchovies

Vermentino, "Solosole" '20 Bolgheri

OR

#### **QUAGLIE**

Grilled Bandera quail, black lentils, kumquats

Super Tuscan, Mediterra '17 Bolgheri

### DOLCI

PAIRED WITH MARENCO WINERY

#### **TORTA DI POLENTA**

Polenta cake, caramelized pineapple, salted caramel gelato

Moscato D'Asti '20 Piemonte

OR

#### **SORBETTO**

Cherry and chocolate sorbet, house made biscotti

Bracchetto D'Acqui '20 Piemonte

Imaginary Breadstick \$3\*

\*Our Imaginary Breadsticks are satisfying and have zero calories. Though they are *imaginary* they do have a real impact, yet cost very little dough. All proceeds benefit the California Restaurant Association's non-profit Restaurants Care, which provides relief and stability to California restaurant owner and workers in-need. Visit [restaurantcare.org](http://restaurantcare.org)

\$55/ person \$85 with wine pairing+ tax & gratuity

**Michael Dene**  
Owner

**Massimo Aronne**  
GM & Sommelier

**Eric Samaniego**  
Executive Chef