



## DINE OUT 2021 MENU

### ANTIPASTI

#### PAIRED WITH TORNATORE WINERY

##### **BURRATA CON FRAGOLE**

Fresh burrata, strawberry mostarda, crostini  
Etna Bianco '19 Sicilia

OR

##### **INSALATA DI FARRO**

Chilled farro salad, kumquat, chicory, orange vinaigrette  
Etna Rosso "Pietrarizzo" '16 Sicilia

### PASTA FOR THE TABLE

#### PAIRED WITH BRANCAIA WINERY

##### **ROTOLO CON FUNGHI**

Rolled fresh pasta, ricotta, mushrooms, grana creme  
IGT Rosso Toscano "Tre" '16 Toscana

### SECONDI PIATTI

#### PAIRED WITH POGGIO AL TESORO WINERY

##### **STORIONE**

Wild sturgeon, smoked fingerling potatoes, rainbow chard  
Vermentino, "Solosole" '18 Bolgheri

OR

##### **MANZO**

Grilled ribeye cap, heirloom carrots, potato purée, salsa verde  
Super Tuscan, Mediterra '17 Bolgheri

### DOLCI

#### PAIRED WITH MARENCO WINERY

##### **TORTA DI POLENTA**

Polenta cake with rhubarb jam, vanilla gelato  
Moscato D'Asti '19 Piemonte

OR

##### **BUDINO DI CIOCCOLATO**

Chocolate custard, sugar cookies  
Brachetto D'Acqui '18 Piemonte

\$50/ person \$85 with wine pairing+ tax & gratuity

**Michael Dene**  
Owner

**Massimo Aronne**  
GM & Sommelier

**Eric Samaniego**  
Executive Chef