

## signature tasting menu

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### **DUO OF YELLOWTAIL AND TUNA “SUSCI”**

Sciarpa, Prosecco, VENETO

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### **BRAISED SHORT RIBS OF BEEF & MOZZARELLA IN CARROZZA**

Ferrando, Canavese Rosso, PIEMONTE 2010

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### **SPAGHETTI TOMATO BASIL & RABBIT AGNOLOTTI**

Foradori, Teroldego, ALTO ADIGE 2009

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### **FENNEL SPICED BLACK COD, MANTECATO, CONCENTRATED TOMATOES & BLACK OLIVE OIL**

Terrosi, Monopolio della Contessa, FRIULI 2007

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### **MANGALITSA PORK LOIN, GUANCIALE, CORN & CHANTERELLES**

Nicodemi, Montepulciano d’Abruzzo, ABRUZZO 2008

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### **CHEF’S SELECTION OF DESSERTS**

Marenco, Brachetto d’Acqui, PIEMONTE 2010

89 per person 55 additional with wine pairing  
tax and gratuity not included

*we request the entire table participate*