

signature tasting menu

DUO OF YELLOWTAIL AND TUNA "SUSCI"

Sciarpa, Prosecco, VENETO

BRAISED SHORT RIBS OF BEEF & MOZZARELLA IN CARROZZA

Ferrando, Canavese Rosso, PIEMONTE 2010

SPAGHETTI TOMATO BASIL & SHORT RIB AGNOLOTTI

Foradori, Teroldego, ALTO ADIGE 2009

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

Terrosi, Monopolo della Contessa, FRIULI 2007

— or —

MANGALITSA PORK LOIN, GUANCIALE, CORN & CHANTERELLES

Casal di Pari, Montecucco Rosso, TOSCANA 2008

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