

tavola through the season

food \$95, beverage pairings \$65

antipasti *(choice of)*

insalata caprese

paired with

rocca di montegrossi rosato 2022 · *sangiovese · tuscan, italy*

crispy calamari, blistered shishito, meyer lemon

paired with

luis seabra 'xisto ilimitado' 2019 · *rabigato, Gouveio, códega, viosinho · douro valley, portugal*

beef tartare, black garlic aioli, fried oyster, crispy potato chip

paired with

luigi giordano 2022 · *nebbiolo, arneis · langhe, piedmont, italy*

beet leek arancini stuffed with lissome, shaved black truffle

paired with

farina 'montecorna' 2019 · *corvina, corvinone, rondinella, molinara · valpolicella ripasso, valpolicella, italy*

paste *(choice of)*

potato culurgiones, smoked tomato jus, basil

paired with

karanika 2018 · *limniona · florina, macedonia, greece*

ricotta gnocchi with kale pistou and roasted corn

paired with

pacherhof 2021 · *kerner · südtirol - alto adige, trentino-alto adige, italy*

entrata *(choice of)*

lobster, potato veil, kohlrabi jus

paired with

daniel-etienne defaix 2008 · *chardonnay · chablis 1er cru côte de léchet, burdguny, france*

duck breast, citrus agrodolce, roasted fennel

paired with

giovanni manzone 2013 · *nebbiolo · gramolere, barolo docg, piedmont, italy*

grilled swordfish with heirloom caponata, basil oil

paired with

terre nere 'santo spirito' 2019 · *nerello mascalese, nerello cappuccino · etna rosso, sicily, italy*

black truffle risotto with summer squash and parsnip puree

paired with

sono montenidoli 'fiore' 2019 · *vernaccia · vernaccia di san gimignano, tuscan, italy*

dolci *(choice of)*

orange olive oil cake with chocolate ganache *paired orsolani sulé caluso passito*

buttermilk tart with figs *paired with abbazia di novacella moscato rosa*

pavola with sumer berries *paired with strawberry spritz*

amoretti affogato *paired with coffee cocktail*