A la Carte

OYSTER ON THE HALF SHELL
Marin Miyagi oyster, mignonette
4. ***Champagne / CHAPUY / N.V.***

FRIED OLIVES
Fontina stuffed breaded olives, mixed greens
10. ***Prosecco Superiore Brut / MARCHIORI / N.V.***

Cominciare
to commence

CHICKPEA SOUP
Cucumber, dill, Dungeness crab
Erbaluce di Caluso / FAVARO / 2015

BEET SALAD
Goat cheese, citrus, quinoa, cilantro
Verdicchio di Matelica / LA MONACESCA / 2015

BEEF CRUDO
Almond cracker, fermented garlic
Nebbiolo Brut Rose / GERMANO ETTORE / N.V.

AVOCADO CROSTINO
Rucola, smoked garlic vinaigrette, manchego, maldon salt & lemon zest
Vermentino / LAURA ASCHERO / 2015

Continuare
to continue

TRUFFLE RISOTTO
Parmigiano, black truffles
Uvaggio / SPERINO / 2012

BEET AND GORGONZOLA RAVIOLI
Poppy seeds, rucola
Schiava / WEINGUT NIKLAS / 2015

TAGLIATELLE BOLOGNESE
Veal, pork and venison Bolognese, parmigiano
Lambrusco Ancestrale / CINQUE CAMPI / 2010

CHESTNUT GNOCCHI
Grana Padano, sage
Pinot Bianco "Vorberg" / TERLANO / 2013

Executive Chef - Tia Harrison
Proprietor - David Nichol

Concentrare
to concentrate

GRILLED CAULIFLOWER BROCHETTES
Portobello mushroom, potato, fregola, tarragon aioli
Barbera / RENZO SEGHESIO / 2012

PETRALE SOLE
Carrot olive tapenade, braised fennel, saffron, garlic
Sylvaner / KUENHOF / 2015

GRILLED QUAIL
Sausage, porcini polenta, pea tendrils, wild mushrooms
Barolo / ALESSANDRO FANTINO / 2006

ROAST CHUCK EYE
Baked potato, crème fraiche, chives, pancetta
Brunello di Montalcino / CERBAIE / 2006

Complimentare
to complement

SALVA CREMASCO
Raw, cow's milk cheese from Lombardia in north central Italy that is semi-firm and flaky with a wonderful tangy, milky flavor
Valpolicella Classico Superiore / BUSSOLA / 2010

ROBIOLA TRE LATTI
A blend of cow, goat and sheep's milk from Piemonte. The cheese is dense, soft and creamy with an intense richness that is thick and palate-coating.
Valpolicella Classico Superiore / BUSSOLA / 2010

Dolci

BLOOD ORANGE SORBET
Candied mandarins
Moscato d'Asti / ELIO PERRONE / 2015

PECAN PANNA COTTA
Maple, vanilla bean
Verduzzo Friulano / CONTE D'ATTIMIS-MANIAGO / 2012

CHOCOLATE OBLIVION CAKE
Olive oil, sea salt, amaretti cookie crumbles.
Barolo Chinato / CAPELLANO

BANANAS FOSTER UPSIDE DOWN CAKE
Banana heath gelato
Vin Santo Bianco dell"Empolese
FATTORIA MONTELLORI / 2008

Four Courses of your choice - $95
Wine Pairing - $60