

Amuse

Calamari and Olive Crostini

Jeio Prosecco

Antipasti

Roasted Stuffed Figs, Gorgonzola Dolce, Speck, Aged Balsamic

Terradora Falanghina

Insalate

*Watermelon, Arugula, Frisee, Green Olives, Feta Cheese, Muscatel
Vinaigrette*

Damillano Arneis

Primi

*Saffron Papardelle, Tomato and Onion Braised Rabbit,
Chanterelles, Provolone*

Pecchenino Dolcetto

Secondi

*Porcini-dusted Filet Mignon, Ricotta Potato Dauphinoise, Espresso
Demi-glace*

Damillano Barolo

Dolci

Polenta cake, Wild Berry Anglaise, Vanilla Gelato

Brachetto D'Aqui Marengo

