



"TOUR OF ITALY"

CHEF *Josh Stoneking*

&

SOMMELIER *Adam Vandoski*

FIRST COURSE

TRUFFLE-PARMESAN POPCORN

BARONE PIZZINI ANIMANTE
Franciatorta, Italy

SECOND COURSE

COZZE PROVINCIALE

MICHELE CHIAROLO GAVI
Piedmont, Italy

THIRD COURSE

CAPREZE SALAD

MANNI NOSING KERNER
Alto Adige, Italy

FOURTH COURSE

BONE MARROW WITH PARSLEY-SHALLOT
SALAD AND GRILLED CIABATTA

TENTIMENTI FAMIGLIA "LA FENICE"
NEBBIOLO *Piedmont, Italy*

FIFTH COURSE

ARANCINI WITH PANCETTA, SHRIMP,
AND FONTINA

LEONE DE CASTRIS PRIMATIVO
Puglia, Italy

SIXTH COURSE

BEEF CARPACCIO WITH AIOLI, CAPER,
ARUGULA, TOMATO, PICKLED ONION,
AND ROMANO

ZENATO VALPOLICELLA RIPASSO
Veneto, Italy

SEVENTH COURSE

CACIO E PEPE

BRUNO GIACOSA DOLCETTO
Piedmont, Italy

EIGHTH COURSE

BEEF SHORT RIB WITH CREAMY
POLENTA AND GREMOLATA

TENUTA SAN GUIDO "GUIDALBERTO"
SUPER TUSCAN *Bolgheri, Italy*

DESSERT

TORTA DI CIACCOLATO

DONNAFUGATA "BEN RYE"
Passito di Pantelleria, Italy