



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

First Course

POLENTA FRITTA

Asiago Polenta Bites, Harissa Creme,
Black Truffle Honey, Grana Padano

Paired With **SCAVONE, CANTINE GRILLO,
SICILIA, IT**

Second Course

DUCK SPINOSI

Taleggio Cream, Spinosi Pasta,
Nduja Breadcrumbs, Pistachio Pistou

Paired With: **"STUDIO" BY MIRAVAL,
ROSE, PROVANCE, FR**

Third Course

PORK CHOP MILANESE

Arugula, Charred Fennel, Meyer Lemon,
Pickled Red Onion, Tuscan Oil, Grana Padano

Paired With: **PRUNOTTO, NEBBIOLO,
PIEDMONT, IT**

Dessert

GUAVA DULCE TART

Vanilla Bean Guava, Dulce De Leche Whipped
Mascarpone, Pistachio Crumble

Paired With: **LA SPINETTA, MOSCATO
D'ASTI, PIEDMONT, IT**