



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

Antipasto

BEEF TENDERLOIN TARTARE TONNATO \$25

Crispy Capers, Pickled Red Onion, Lemon Zest,
Herb Oil, Charred Toast

Paired With

**VILLA SPARINA, GAVI DI GAVI,
PIEDMONT, ITALY \$13**

Primi

RADIATORI ALLA SALSICCIA \$28

Italian Sausage Sugo, Calabrian Chile,
Peperonata, Grana Padano, Fennel Pollen,
Herbed Goat Cheese

Paired With

**MICHELE CHIARLO "LE ORME," BARBERA
D'ASTI, PIEDMONT, ITALY \$13**

Secondi

PISTACHIO CRUSTED BLACK GROUPER \$49

Saffron Cannellini Beans, Braised Fennel,
Blistered Tomato, Clams, Roe Beurre Blanc

Paired With

**ANTINORI "BRAMITO DEL CERVO,"
CHARDONNAY, UMBRIA, ITALY \$16**

Butcher's Cut

Chef's Selection, Please Ask Your Server For Details

Paired With

**DUCA DI SARAGNANO, SUPER TUSCAN,
TUSCANY, ITALY \$17**

Dolce

TORTA DI NOCCIOLE \$14

Piemonte Chocolate Hazelnut Cake,
Vanilla Bean Gelato, Stroopwafel Cookie

Paired With

**HONEY BUBBLES, MOSCATO D'ASTI,
VENETO, ITALY \$14**