

# LAURA'S GRAND TASTING EXPERIENCE



*Served with Nicola's House-Made Artisanal Bread Basket*

## FIRST COURSE

INSALATA SICILIANA *fennel / oranges / baby arugula / taggiasche olives / golden raisins / cider vinaigrette*

*Sommelier Pairing: Gavi di Gavi - Piccolo Ernesto "Le Rive" - Piemonte, Italia - 2023*

## SECOND COURSE

FOIE GRAS *rice crackers / fig gastrique*

*Sommelier Pairing: Fiano di Avellino - Rocca del Principe - Campania, Italia - 2022*

## THIRD COURSE

RABBIT PAPPARDELLE *gluten free chitarra / parsnips / celeriac root / butternut squash*

*Sommelier Pairing: Nicola's Chianti Classico - Villa Calcinaia - Toscana, Italia - 2023*

*Intermezzo - Sgroppino: Lemon Basil Sorbetto, Costa del Re Prosecco*

## FOURTH COURSE

ROASTED HALIBUT *salmoriglio / swiss chard*

*Sommelier Pairing: Sauvignon Blanc - Abbazia di Novacella - Trentino-Alto Adige, Italia - 2023*

*Add a cheese course featuring a selection of three Italian cheeses & accompaniments \$19*

## FIFTH COURSE

SORBETTO TRIO *ruby red grapefruit / lemon basil / raspberry*

*Sommelier Pairing: Moscato d'Asti - G.D. Vajra - Piemonte, Italia - 2024*

*It is industry standard to tip 20% for excellent service.*

*We add 20% Gratuity to all parties of 5 or more.*

*\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.*