

August 2025

GRAND TASTING

Experience

Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

*CAPE COD RAW OYSTERS

Italian Mignonette, Chili Oil, Chive Oil

Sommelier Pairing: Prosecco Rosato - Wild Nature - Veneto, Italia - NV

SECOND COURSE

FOIE GRAS

Toasted Brioche, Raspberry Prosecco Gastrique

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

THIRD COURSE

TORTELLONI

Spinach Infused Tortelloni, Black Truffle Pate, Veal Glace, Parmigiano Reggiano

Sommelier Pairing: Nebbiolo - Vietti "Perbacco" - Piemonte, Italia - 2022

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

FOURTH COURSE

*HERB ENCRUSTED YELLOWFIN TUNA

Charred Braised Leeks, Salmoriglio, Fried Leeks, Fennel Pollen

Sommelier Pairing: Nero d'Avola - Planeta "Le Segreta" - Sicilia Italian - 2022

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

FIFTH COURSE

STRAWBERRY SEMIFREDDO

Marinated Strawberries, Caramelized White Chocolate Crumble, Creme Anglaise

Sommelier Pairing: Moscato d'Asti - G. D. Vajra - Piemonte, Italy, 2023

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.