

GRAND TASTING *Experience*



Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

BLACK TRUFFLE OYSTERS *mornay parmigiana / winter black truffles / salmon roe*
Sommelier Pairing: Prosecco - Costa del Re - Veneto, Italia - NV

SECOND COURSE

FOIE GRAS *toasted brioche / raspberry gastrique*
Sommelier Pairing: Fiano - Rocca del Principe - Campania, Italia - 2023

THIRD COURSE

KALE PESTO RISOTTO *crisp pancetta / parmigiano reggiano*
Sommelier Pairing: Chianti Classico - Villa Calcinaia 'Nicola's Private Label' - Toscana, Italia - 2022

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

FOURTH COURSE

SEARED SALMON *charred ramps / piccata sauce*
Sommelier Pairing: Nero d'Avola - Planeta 'Le Segreta' - Sicilia, Italia - 2022

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

FIFTH COURSE

DECONSTRUCTED SICILIAN CANNOLI *fresh & candied fruit / ricotta*
Sommelier Pairing: Moscato d'Asti - G.D. Vajra - Piemonte, Italia - 2024

**These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. These items are made to order. 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.*

It is industry standard to tip 20% for excellent service. We add 20% Gratuity to all parties of 5 or more.