

GRAND TASTING EXPERIENCE



Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

PORCINI FLAN *black truffle / toasted brioche (add 1g Alba white truffle \$30)*

Sommelier Pairing: Nebbiolo - Proprieta Sperino 'Uvaggio' - Piemonte, Italia

SECOND COURSE

AGNELLO RISOTTO *lamb ragu / tuscan kale / parmigiano reggiano*

Sommelier Pairing: Super Tuscan - Monte Bernardi "Tzingarella" - Toscana, Italia - 2022

THIRD COURSE

*BRANZINO *cauliflower puree / Tuscan lentils / lobster / smoked red pepper sauce*

Sommelier Pairing: Riesling - G.D. Vajra 'Petracine' - Piemonte, Italia - 2022

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

FOURTH COURSE

MOULARD DUCK BREAST *parsnip puree / carrot pearls / patate croccanti / cherry-duck jus*

Sommelier Pairing: Carmignano Riserva - Enrico Pierazzuoli "Le Farnete" - Toscana, Italia - 2020

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

FIFTH COURSE

DECONSTRUCTED SICILLIAN CANNOLI *fresh, candied fruit / pistachios*

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.*