

GRAND TASTING EXPERIENCE



Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

WAGYU BEEF CARPACCIO *arugula yogurt / black truffle pate*

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

SECOND COURSE

FOIE GRAS *toasted brioche / fig gastrique*

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

THIRD COURSE

RABBIT PAPPARDELLE *taggiascha olives / "piccole verdure" / thyme*

Sommelier Pairing: Nicola's Private Label Chianti Classico - Villa Calcinaia - Toscana, Italia - 2022

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

FOURTH COURSE

BLACK GROUPER *spicy soffritto / parsley fennel salad / acquapazza of the amalfi coast*

Sommelier Pairing: Nero d'Avola - Planeta "La Segreta" - Sicilia, Italia - 2022

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

FIFTH COURSE

PIEMONTESE BONET *chocolate / amaretto caramel / brandy snap*

Sommelier Pairing: Recioto della Valpolicella - Mazzi - Veneto, Italia - 2020

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.*