

Sunday Wine Supper

January's Theme: Italian

Every month our chef and wine director create a three-course wine paired dinner featuring food and wines from different regions. The menu will be offered every Sunday.

DINNER WITH PAIRINGS \$50

DINNER WITHOUT PAIRINGS \$30

select one item from each category:

STARTER

PANZANELLA SALAD *tomatoes, mozzarella, red onions and basil vinaigrette*

Wine: La Fiera Pinot Grigio . Veneto '10 (6oz)

OR

RAVIOLO *ricotta, butternut squash purée, balsamic brown butter sauce, amaretti cookies and crispy sage*

Wine: Livio Pavese Prosecco . Valdobbiadene NV (6oz)

ENTRÉE

BRAISED RABBIT *potato gnocchi, black trumpet mushrooms, lacinato kale and white truffle oil*

Wine: Produtorri del Barbaresco Nebbiolo Langhe '09 (6oz)

OR

RIGATONI *mixed seafood, mascarpone-vodka tomato sauce and basil*

Wine: Monte Tondo . Soave Classico '10 (6oz)

DESSERT

CANNOLI *bittersweet chocolate and pistachios*

Wine: Andrea Faccio 'Villa Giada' .

Moscato d'Asti '09 (3oz)

All Items Are Available À La Carte

no substitutions please

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.