



Dine Out

\$65 THREE COURSE MENU

+\$39 WINE PAIRING

January 17 - February 4

First

CHOOSE ONE

BEET SALAD

chioggia, golden beat salad, ricotta, pistachio, balsamic reduction

BUTTERNUT SQUASH SOUP

roasted butternut squash puree, toasted walnuts, herb croutons

WINE PAIRING

AIA VECCHIA | TOSCANA | VERMENTINO | 2021

Second

CHOOSE ONE

CHICKEN PICCATA

sauteed spinach, broccolini, roasted potatoes, lemon, capers

CIOPPINO

white fish, clams, prawns, focaccia, white wine tomato

WINE PAIRING

BAGLIO DI PIANETTO | TERRE SICILIANE | SICILY | FRAPPATO | 2021

Dessert

CHOOSE ONE

TORTA CAPRESE

flourless almond chocolate cake, vanilla gelato

GELATO O SORBETTO

daily selection made in house

DIGESTIVI

MONTENEGRO | AMARO

