

CHRISTMAS MENU

95

STARTER

FRITTO MISTO WITH ANCHOVIES, SHRIMP,
CALAMARI, CALABRIAN CHILI, LEMON AIOLI,
AND POMODORO

*SUGGESTED WINE PAIRING

STANDARD POUR - OTTO SOAVE CLASSICO

PREMIUM POUR - ZYME BLACK TO WHITE

PASTA

SPAGHETTI ALLE VONGOLE

*SUGGESTED WINE PAIRING

STANDARD POUR - MARINO ABATE GRILLO

PREMIUM POUR - JERMANN PINOT GRIGIO

ENTREE

(CHOICE OF)

HERB-CRUSTED LAMB RACK WITH CONFIT
GARLIC MASH AND CHERRY DEMI-GLACE
OR

LEMON CAPER BUTTER BRANZINO WITH GARLIC
AND WHITE WINE SPINACH

*SUGGESTED WINE PAIRING

STANDARD POUR - SAN POLO RUBIO

PREMIUM POUR - COSTA DI BUSSIA MONFORTE D'ALBA

DESSERT

CANNOLI TRIO IN CHOCOLATE, PISTACHIO, AND CHERRY

*SUGGESTED WINE PAIRING

STANDARD POUR - FRANCESCA MOSCATO D'ASTI

PREMIUM POUR - FONSECA BIN 27 PORT

STANDARD PAIRING FLIGHT \$46 PER GUEST

PREMIUM PAIRING FLIGHT \$68 PER GUEST