

# Winter Dinner Menu 2023

Soup Du Jour 10

*chef's daily homemade soup creation*

Burrata Salad 16

*cherries, marcona almond gremolata, artisanal greens & satsuma vinaigrette*

Wine Maker's Salad 12

*roasted beets, grapes, walnut pesto, goat cheese fritter & balsamic vinaigrette*

Artichokes "Fritto Misto" 14

*charred lemon & calabrian chili aioli*

Steamed Mussels "Scampi Style" 16

*white wine, garlic herb butter & tomato passata*

Wild Boar Ragu 28

*pappardelle pasta*

Fettucini with "Black Truffle" Alfredo 28

Roast chicken alla Griglia 28

*grilled broccolini, parmesan polenta, wild mushrooms marsala*

Spaghetti with Shrimp 28

*garlic, chili, parsley & pecorino*

Tagliatelle Alla Bolognese 28

Grilled Swordfish 38

*girarrosto style potatoes, calabrian chili butter, romanesco, Sicilian olive pesto*

Duck & Wild Mushroom Ragu 34

*white wine, roasted garlic & San Marzano tomatos, campanella pasta*

Certified Angus Ribeye 45

*wild mushrooms, marble potatoes, romanesco & Barolo reduction*

Artisanal Bread with Olive Oil & Balsamic 3