



ASSAGGINI

Insalata

Mizuna with pickled beets, lemon cucumbers, shallots and 8 year balsamic, spressa
Wine – 2008 Kris Pinot Noir

Or

Seppie

Garlic and tarragon sautéed cuttlefish, corn-seppia ink puree, sunflower sprouts
Wine – 2007 Ca' Bolani Pinot Grigio

PRIMI

Stracci

Stracci, pork belly, roasted baby eggplants, san marzano sugo and spressa from Pinzolo
Wine – 2006 Librandi Ciro Rosso

Or

Risotto al granoturco, salvia e taleggio

Risotto with local sweet corn, sage and taleggio
Wine – 2008 Poggerino Rosato

SECONDI

Razza

Peach breaded skate wing, pan roasted, with roasted corn puree, grilled dandelion and heirloom tomato
Wine – 2007 Vitiano Vermentino/Verdicchio

Or

Bisonte

Grilled buffalo flank steak with Sicilian sea salt, caramel jus, mizuna, and shaved Piave cheese
Wine – 2004 Pignocco Marche Rosso

\$45 per person

\$65 with wine pairing