



## 3-COURSE TASTING MENU | 42

Accompanying Wine Pairings | 12

### BURRO E ACCIUGHE

Grilled Sourdough Bread with Tricking Springs Creamery Butter  
& Salted Anchovies

or

### MANZO SPIEDINI

Grilled Snake River Wagyu Beef Skewers Finished  
with Seasoned Extra Virgin Olive Oil

or

### ARUGULA

Arugula Salad with Shaved Parmigiano Reggiano® DOP,  
Extra Virgin Olive Oil & Aceto Balsamico

*Wine Pairing: Fontanafredda Gavi di Gavi 2016, Piemonte*

*or Lo Triolet Gamay 2016, Valle D'aosta*

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### GNOCCHI DI ZUCCA

Pumpkin Gnocchi with Butter, Sage & Parmigiano Reggiano® DOP

or

### POLLO CON CAVOLO E MELA

Seared Cascun Farms Chicken Thighs with Braised Cabbage, Apples & Shallots

or

### POLENTA CON RAGÙ

Wild Hive Polenta with Creekstone Ranch Beef Ragù  
& Parmigiano Reggiano® DOP

*Wine Pairing: Le Vigne di Zamo Pinot Grigio Ramato 2016, Friuli*

*or Borgogno Barbera d'Alba 2014, Piemonte*

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### PANNA COTTA AI FRUTTI DI BOSCO

Panna Cotta Topped with Fresh Berries

*Wine Pairing: Brandini Moscato 2015, Piemonte*

