

NYC JAN 22–FEB 9*
**Restaurant
Week**

3-COURSE TASTING MENU | 29

Accompanying Wine Pairings | 12

BURRO E ACCIUGHE

Grilled Sourdough Bread with Trickle 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*

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*

PANNA COTTA AI FRUTTI DI BOSCO

Panna Cotta Topped with Fresh Berries

Wine Pairing: Brandini Moscato 2015, Piemonte