

OCTOBER
2024

\$215



GRAND WINE PAIRING

\$150

Tiberio, *Cerasuolo d' Abruzzo 2023*

Castelfeder, *Chardonnay 2020 "Burgum Novum"*

Ciacci Piccolomini, *Brunello di Montalcino 2019*

Ottaviano Lambruschi, *Vermentino 2023 "Costa Marina"*

Malvira, *Roero Riserva 2012 "Mombeltramo"*

Scacciadiavoli, *Montefalco Sagrantino Passito 2019*

SHRIMP CARPACCIO

with JIMMY NARDELLO PEPPERS

GNOCCHI ALLA BAVA

with PERIGORD TRUFFLE

and SOTTOCENERE

WAGYU BEEF SHORT RIB RAVIOLI

with BONE MARROW VERDE

SEAFOOD MIXED GRILL

ROASTED HEN

with PROSCIUTTO, FOIE GRAS, PISTACHIO

and MAITAKE MUSHROOM

RASPBERRY *and* GIANDUJA MOUSSE