



FOUR COURSE PRIX FIXE WINE PAIRED DINNER \$95*
FEATURING:
TIGNANELLO & SPECIALLY SELECTED ANTINORI WINES

BITE SIZE AT THE BAR

- Potato Chip with Crème Fraiche & Caviar • Prosciutto Grissini
 - Mini Caprese • Smoked Salmon on Pumpernickel Bread
- paired with: rosé de salici, vino spumante, brut, veneto n/v*

FIRST COURSE

Risotto
Asparagus, Prosecco & Seared Sea Scallop
paired with: chardonnay, castello della sala, 'cervaro', umbria 2014

SECOND COURSE

Maiale Arrosto
Pork Loin Medallions, Potato/Leek Gratin, Pickled Figs & Arista Sauce
paired with: chianti classico riserva, marchese, toscana 2014

THIRD COURSE

Piatto di Formaggi
Chef's Selection of Artisanal Cheeses
paired with: tignanello, antinori, toscana 2013

**does not include tax & gratuity*