



WINE PAIRED DINNER | FLAVORS OF *VENEZIA*
TASTING WINES FROM *BERTANI & MIONETTO* \$140*

FIRST COURSE

Beef Carpaccio
Lemon Aioli, Cucumber & Fennel Salad
Soave Classico, Bertani, Veneto 2015
100% Garganega

SECOND COURSE

Duck Confit & Ricotta Ravioli
Porcini Mushroom Sauce
Valpolicella, Ripasso, Bertani, Veneto 2017

THIRD COURSE

Veal Osso Buco
Soft Polenta & Horseradish Gremolata
Amarone della Valpolicella Classico, Bertani, Veneto 2009
Corvina | Rondinella

DOLCI

Classic Tiramisu
Chocolate Shavings
Cartizze Luxury, Mionetto, Veneto N/V

**does not include tax & gratuity*