



WINE PAIRED DINNER | FLAVORS OF *VENEZIA*
TASTING WINES FROM *BERTANI & FERRARI* \$185

FIRST COURSE

Beef Carpaccio
Lemon Aioli, Cucumber & Fennel Salad
Soave Classico, Bertani, Veneto 2016
100% Garganega

SECOND COURSE

Duck Confit & Ricotta Ravioli
Porcini Mushroom Sauce
Valpolicella, Ripasso, Bertani, Veneto 2019

THIRD COURSE

Veal Osso Buco
Soft Polenta & Horseradish Gremolata
Amarone della Valpolicella Classico, Bertani, Veneto 2010
Corvina | Rondinella

DOLCI

Classic Tiramisu
Chocolate Shavings
Sparkling, Ferrari Trento Brut 'Perle' 2016

**does not include tax & gratuity*