

Italian Wine Dinner

Friday July 28, 2023 at 6:00pm

\$105 + Tax & Gratuity

Prosciutto Wrapped Black Mission Fig

Filled with Cherry Whipped Mascarpone Cheese,
Comb Honey, Toasted Pine Nuts
Ca'Sisa Prosecco, Italy

Heirloom Tomato Caprese

Burrata, Heirloom Tomatoes, Cantaloupe Emulsion, Basil
Oil, Hawaiian Black Sea Salt
Corte de Sole Soave, DOC Classico, Italy

Rock Shrimp Arrabbiata

Sauteed Rock Shrimp, Tossed with Gemelli Pasta
Moletto Pinot Grigio, Italy

Veal Milanese

Veal Scalopini topped with Roasted Fennel and Cherry
Tomatoes, Finished with Baby Arugula Dressed with
Lemon & Olive Oil
Diego Presenda Barbera d' Alba, Italy

Tiramisu Trifle

Espresso Soaked Lady Fingers Layered with Mascarpone and
White Chocolate Whipped Cream, Cocoa Powder
Bonvia Moscato, Italy