

Paring Menu

Bresaola con Arugula, Fennel e Parmigiano ~

Cured beef filet, Arugula, fennel hearts and Parmigiano cheese drizzled with extra virgin olive oil and fresh ground pepper.

~ *Stefano Farina Barbera d'Alba* ~

Zuppetta di Mare ~

Shrimp, clams, black east coast mussels, mahi fillet and crab claws slowly simmered in a light fish stock with bay leaves, onions, garlic, scallions, oil and touch of marinara and paprika

~ *Stefano Farina Gavi* ~

Leek, Shiitake and Truffle Risotto ~

Creamy parmesan and leek risotto enhanced with roasted shiitake mushrooms and finished with black truffle oil and shavings.

~ *Franco Fiorina Barbaresco* ~

Filetto di Manzo in Crema di Peppercorn ~

Seared slices of prime cut filet topped with peppercorn Dijon mustard served with potato croquets, blanched rapini, drizzled with lemon and extra virgin olive oil.

~ *Stefano Farina Barolo* ~

Tiramisu in Bicchiere ~

Tiramisu served in a fluted glass with chocolate mousse, whipped cream, a "Mystery Liquor" and garnished with a lady finger biscotto and fresh strawberries.

~ *Valter Barbero Sweet Red Wine Serena* ~