

SATURDAY, MAY 11TH

L A C U C I N A I T A L I A N A

STRADE BIANCHE WINES



I N I Z I O

VELLUTATA DI TOPINAMBUR

Velvety roasted Sunchokes soup
Vermentino di Maremma 2021 (\$25)

A N T I P A S T O

BOCCONCINI DI BRESAOLA & TALEGGIO

Authentic Beef Bresaola filled with Taleggio Cream
LITERAIA 2021 (\$30)

P R I M O

RAVIOLI DI AGNELLO

Handmade Braised Lamb stuffed Ravioli served
in Butter & Sage

ROSSO DI MONTALCINO 2021 (\$45)

S E C O N D O

GUANCIA DI MAIALE

Slowly Red Wine & Balsamic Braised Pork Cheeks served on
Roasted Cauliflower Cream & Roasted Asparagus

BRUNELLO DI MONTALCINO 2017 (\$90)

D O L C E

STRUDEL DI MELE & MANGO

Mangoes & Apple Puff Pastry Strudel
Moscato d'Asti 2022 (\$25)

5 Course Dinner - \$140

Gratuities not included - Reservations only via Opentable - Late cancellation or non show fee will apply