

Upon Arrival:

2021 Alta Langa Brut

The Evening's Menu:

ANTIPASTO

Choice of:

Fiori di Zucca

Deep fried ricotta & fontina cheese-filled zucchini blossoms; tomato sauce

Seriola

Hamachi carpaccio; citrus zest, spring onion, sesame-soy infused oil

2024 Langhe Arneis, Le Margherite

PASTA

Tritico di Pasta

House-Made Pasta Sampling:

Ravioli d'Anatra - duck ravioli with creamy porcini mushroom sauce

Francobolli del Plin - "postage stamp" veal ravioli with creamy truffle sauce

Tortelloni di Spinaci - spinach tortelloni with tomato sauce, butter & sage

2023 Dolcetto di Diano d'Alba, Filari Lunghi
2022 Barbera d'Alba Superiore, Rocche del Santo

SECONDO

Choice of:

Anatra con Finocchio

Pan-roasted Muscovy duck breast medallions; puréed potatoes;
fig balsamic reduction sauce & braised fennel

Filetto al Brandini

Pan-seared beef tenderloin, polenta; Barolo wine reduction sauce

2021 Barolo, La Morra

2021 Barolo, Annunziata

2021 Barolo, Cerretta

DOLCE

Torta Setteveli

“Seven veils” chocolate-hazelnut mousse cake

~ Dietary restriction substitutions are happily accommodated via our wait staff
during the event. ~