



# Chefs Seasonal Features

Please ask your server for details

## **TRUFFLE MAC & CHEESE**

House Made Rigatoni, Truffle Cream,  
Fresh Mozzarella, Herbed Panko Crust

*Paired with*  
*Antinori Bramito “Della Sala”*  
*Chardonnay - IT*

## **WAGYU BAKED ZITI**

Wagyu Bolognese, Fresh Mozzarella,  
Olive Oil & Grana Padano

*Paired with*  
*BBanfi Chianti Classico Riserva - IT*

## **RAINBOW TROUT ALMONDINE**

Toasted Almond Crust,  
Crispy Brussels & Romesco

*Paired with*  
*Villa Sparina Gavi di Gavi - IT*

## **LIMONCELLO CAKE**

Shaved White Chocolate,  
Blue Berry Compote  
& Vanilla Whipped Cream

*Paired with*  
*La Gioiosa Prosecco Rosé - IT*