



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
BBarfi 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*