

DINNER

House-made pasta daily and imported ingredients from Italy • \$80 per guest

First Course

GOLDEN BEET SALAD

Roasted golden beets with arugula, goat cheese and candied almonds, finished with a delicate lemon touch.

Second Course

CARPACCIO DI MANZO

Thinly-sliced, Black Angus filet, lightly dressed with lemon and spice, served with fresh arugula.

Third Course

Pasta • choose one:

PAPPARDELLE AL RAGU'

Fresh pappardelle pasta with a slow-simmered San Marzano tomato and beef ragù.

GNOCCHI ALLA SORRENTINA

House-made potato dumplings in tomato basil sauce, finished with mozzarella.

SPAGHETTI ALLA CARBONARA

A creamy sauce of guanciale (cured-smoked pork cheeks), local eggs, black pepper and Parmigiano-Reggiano, served with house-made spaghetti.

Fourth Course

Main • choose one:

CHICKEN MARSALA

Sautéed chicken breast with Marsala wine sauce and seasonal vegetables.

FILETTO AL PEPE VERDE

Black Angus filet with green peppercorn brandy sauce. (add \$30)

SALMON GORGONZOLA

Seared salmon with gorgonzola cream sauce and vegetables.

Fifth Course

Dolce finale • choose one:

CANNOLI

Crispy shells stuffed with ricotta, pistachios and chocolate morsels.

TIRAMISÙ

Espresso-soaked savoiardi cookies layered with mascarpone and zabaglione.

WINE PAIRING

A curated journey through Italy, one glass at a time • \$34 per guest

First Course

ORVIETO CLASSICO ABOCCATO BARBI (Region: Umbria)

A delicate white wine with soft floral notes and gentle minerality, enhancing the sweetness of roasted beets and balancing the creaminess of goat cheese.

Second Course

PINOT NOIR PORTLANDIA (Region: Oregon)

Light-bodied with red berry and earthy undertones, complementing the tenderness of the filet and the brightness of lemon.

Third Course

MAZZEI POGGIO BADIOLA (Region: Toscana)

Medium-bodied with dark red fruit notes and earthy undertones. Soft, smooth tannins complement the flavors of the pasta dishes.

Fourth Course

Chicken Marsala or Filetto al Pepe Verde:

MONTEPULCIANO D'ABRUZZO

RISERVA SPELT (Region: Abruzzo)

Structured and elegant, with notes of rose and spice, elevating the richness of meats and enhancing the complexity of the main course.

Salmon Gorgonzola:

H&B PROVENCE (Region: France)

Notes of white cherry, peach, and citrus offer a refreshing, mineral-driven, and dry finish ideal for drawing out the light flavors of salmon.

Fifth Course

VIETTI MOSCATO D'ASTI (Region: Piemonte)

Lightly sparkling with natural sweetness and aromas of peach and honey, providing a refreshing and elegant finish.