

# DEVOUR MENU 35 PER PERSON | 65 WITH WINE PAIRING

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## ANTIPASTI choose one

### BRAISED CHICKPEA & KALE SOUP

sofrito, tomato broth, chili breadcrumb

2019 Monte Bernardi "Retromarcia" Chianti Classico, Tuscany

### OCTOPUS

celery root purée, walnut brown butter, fennel, apple & celery salad

2020 Surrau "Limizzani" Vermentino, Sardinia

### CITRUS BEET SALAD

citrus goat cheese, lemon vinaigrette, pistachio, ricotta salata, arugula

2020 Terre Nere "Etna Rosato" Nerello Mascalese, Sicily

### MEATBALLS

pomodoro, pecorino romano

2020 Valle Dell'Acate "Il Frappato" Frappato, Sicily

## ENTRÉES choose one

### SALMON

cranberry beans, leek, red pepper, lemon butter, beech mushroom, almond lemon crumb

2019 Benito Ferrara "Terra D'Uva" Greco di Tufo, Campania

### PORK OSSO BUCCO

polenta, fried rapini, demi, pecorino

2019 G.D. Vajra Langhe Nebbiolo, Piedmont

### SHORT RIB RAGU

mortadella, pancetta, pomodoro, spinach pappardelle, parmesan broth, basil

2019 Tenuta Frescobaldi "Castigioni" Rosso, Tuscany

### GNOCCHI

gorgonzola, pear, walnut, fig balsamic, cream

2020 Scarpetta Barbera Del Monferrato, Piedmont

## DESSERT choose one

### TIRAMISU VG

mascarpone mousse, ladyfingers, espresso, chocolate pudding, cocoa nib

2006 Florio "Targa" Marsala Riserva, Sicily

### GELATO GF VG

choice of espresso, seasonal, or sorbeto

2015 Marchesi Antinori Vinsanto Del Chianti Classico, Tuscany