

## MENU

### CAPRESE

slow-roasted tomatoes, mozzarella di bufala,  
basil, extra virgin olive oil emulsion

La Scolca Il Valentino, Gavi DOCG  
*Piedmont, Italy*

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### RISOTTO ALL'ARAGOSTA

carabinieri rice, lobster pieces, Italian parsley

Azienda Agricola di Meo Greco di Tufo DOCG  
*Campania, Italy*

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### \*BRANZINO DEL MEDITERRANEO CON FINOCCHIETTO SELVATICO, NOCCIOLE, CAPPERI E LIMONE

Mediterranean sea bass, fennel-saffron, capers,  
hazelnuts, lemon confit, herb salad

Castello Banfi Rosso di Montalcino DOC  
*Tuscany, Italy*

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### ROASTED HAND CARVED BEEF SHANK

sautéed spinach, creamy summer corn,  
red wine reduction

Le Serre Nuove Dell'ornellaia, Bolgheri  
*Tuscany, Italy*

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### TOSCANA QUARTET

a selection of Toscana desserts

Marenco Pineto Brachetto d'Acqui DOCG  
*Italy*

 lacto-ovo vegetarian

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.