

ITALIAN PRIX-FIXE

FIRST

HEIRLOOM TOMATOES & BURRATA | arugula & pistachio pesto, grilled focaccia, balsamic vinegar, olive oil, basil

or

MUSHROOM ARANCINI | smoked mozzarella, arrabbiata tomato sauce

***Pinot Grigio, Tiefenbrunner, Alto Adige, 2022**

MAIN

CIOPPINO | clams, shrimp, scallops, poached local halibut, fennel, grilled focaccia

or

LINGUINI CARBONARA | guanciale, Grana Padano, crispy prosciutto, perfect poached free range egg

or

BRAISED BEEF BRACIOLE | pecorino, fresh herb and pinenut stuffed, red flint polenta, grilled broccolini

***Brunello di Montalcino, Marco Gavio, Toscana, 2018**

DESSERT

LEMON PANNA COTTA | blueberry, pistachio, olive oil sponge

***Brachetto, Malvira, Birbet, Piedmont, Vino Spumante di Qualita, NV**

The Athenaeum