



Wine & Dine

FEATURING VINTAGE WINE & LIQUOR

SUNDAY, MAY 7, 5:00

NEGRONI COCKTAIL

ROASTED OYSTERS

Garlic/Chive/Cognac/Prosciutto Butter

2021 Nicosia Etna Bianco

LINGUINE

Shrimp/Lemon/Arugula/Mollica

2021 Di Majo Falanghina Organic

PEPPERCORN SEARED TUNA

Morel Mushroom/Shallots/8-Hour Tomato/Morel Cream

2021 Castellare Chianti Classico DOCG

COMPOSED CHEESE COURSE

Reggiano/Truffled Pecorino/Taleggio

2021 Nicosia Frappato Sicilia

\$110 PP

We are unable to accommodate special menu requests or substitutions