



Fennel Taralli

House baked Focaccia

Prosciutto San Daniele
served with Francine Mangoes

Trout Montecato

*whipped smoked trout and potato on toast
with oil and parsley*

Siemàn, 'Camaleonte'

**(Garganega, Tai Rosso, Pinot Nero,
Durella), Veneto, 2021**

Hardwood Grilled Quail

*with lentils, roasted grapes, and mustard
sauce*

Pappardelle

*with rabbit, rosemary, boiled chestnuts, and
white soffritto*

I Cangiante, 'Confine'

(Trebiano & Malvasia), Umbria, 2021

Roasted lamb neck from Vermont

puttanesca sauce and chicories

I Chicchi, 'L'Incastro' (Cabernet

Sauvignon & Cabernet Franc),

Lazio, 2020

Torta Caprese

Mandarins

Raw fennel

Cardamaro, Piemonte, NV