



In classic Italian tradition, we invite you to ring in the holiday with the
FEAST OF THE SEVEN FISHES.

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DECEMBER 19TH - 24TH
7 COURSE TASTING MENU
\$145 PER PERSON, \$95 WINE PAIRINGS

WHITE TRUFFLE TUNA

tuscan white bean, citrus, basil, heirloom tomato
Prosecco, The White Knight, Italy, NV

CALAMARI MISTO

fried calamari, shrimp, sea bass, cherry peppers
Rosato, Dogajolo, Toscano, Italy 2018

TUSCAN BEAN SOUP

fresh clams, escarole
Italian Blend, Alta Luna, Vignetti Delle Dolomiti, Italy 2018

SCAMPI ALLA SCAMPI

giant shrimp, garlic, white wine, Meyer lemon risotto
Vermentino, Argiolas, Costamolino, Sardegna, Italy 2018

SEARED SALMON

butternut squash, rigatoni, fresh garden kale, brown sugar butter
Pinot Nero, Sartori, Venezie, Italy 2017

TAGLIATELLE PISANE

clams, mussels, shrimp, calamari, spiced tomato, trebbiano wine sauce
Chianti Classico, Coltibuono, Cetamura, Siena, Italy 2018

BRANZINO

sambuca scampi of fresh Maine lobster and shrimp
Super Tuscan, Mazzei, Badiola, Toscano, Italy 2018

PAZZO!

CUCINA ITALIANA
of

Please allow 2.5 hours to complete the dining experience. No substitutions. Entire table is required to participate.