



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
6 COURSE TASTING MENU
\$145 PER PERSON, \$85 WINE PAIRINGS

FIRST COURSE

Family Style:
White Truffle Tuna, Calamari Misto, Scampi Alla Scampi
Prosecco, Villa Sandi, Il Fresco, Italy NV

SECOND COURSE

TUSCAN BEAN SOUP
fresh clams, escarole
Italian Blend, Planeta, La Segreta, Il Bianco, Sicily, Italy 2020

THIRD COURSE

SEARED SALMON
butternut squash, rigatoni, fresh garden kale, brown sugar butter
Pinot Noir, Gaierhof, Trentino, Italy 2019

FOURTH COURSE

TAGLIATELLE PISANE
clams, mussels, shrimp, calamari, spiced tomato, trebbiano wine sauce
Chianti Classico, Riserva, Santa Lucia, Italy 2015

FIFTH COURSE

BRANZINO
sambuca scampi of fresh Maine lobster and shrimp
Cabernet Sauvignon, Bound + Determined, Napa Valley, California 2018

SIXTH COURSE

TIRAMISU
A twist on the Italian classic!
espresso soaked lady fingers, rum laced mascarpone cream with rich dark chocolate
Cappuccino, Espresso or Coffee

PAZZO!
CUCINA ITALIANA
of