



**TUESDAY, APRIL 30TH 2024 \$125 P/P**

**BENVENUTO**

**CHEF'S CHOICE**

**STARTER**

**INZIMINO (TUSCAN CALAMARI)**

*Braised Calamari, spinach, leeks & tomatoes, garlicky crouton  
Chardonnay..Bramito della Sala Marchesi Antinori, Umbria, Italy 2022*

**PRIMI**

**GNUDI**

*Tuscan dumpling of Fresh Bufala Ricotta, Spinach and Parmigiano, butter & fresh sage sauce  
Rosso di Montalcino Marchesi Antinori 2021, Tuscany Italy*

**SECONDI**

**ARISTA ALLA FIORENTINA**

*Double cut Berkshire Pork Roast with white wine, garlic & fresh rosemary, Cannellini beans & Tuscan kale  
Super Tuscan..Tenuta Guado al Tasso "Il Bruciato" Bolgheri Region, Tuscany, Italy 2022*

**DOLCI**

**TORTA DELLA NONNA (TUSCAN TART)**

*Sweet pastry base, lemon and vanilla scented custard filling topped with a layer of pastry and crunchy pine nuts  
Dessert Wine, Marchesi Antinori Vin Santo*

*Let us Know days in advance if you need to substitute any of the dishes and of any allergy or dietary restrictions  
3 oz of each wine will be served at our wine dinner, additional wine glasses are available for purchase. All of the  
wines presented are available for purchase at a special discount during the event*

*20% gratuity will be added to all of our wine dinners*

*Prices reflect our cash discount. Use of a credit or debit card will incur a 3.95% non-cash adjustment.*



**Bib Gourmand**