



Truffle Dinner

Every Wednesday in December at 6:30

\$249 per person, plus tax & gratuity

First Course

Carne Cruda with Celery, Parmesan, Lemon, Chives, Fresh Shaved Truffles
Barone Pizzini "Animante" Franciacorta, NV

Second Course

Burrata Salad with Arugula, Strawberries, Pine Nuts, Truffled Salt, Fresh Shaved Truffles
Paolo Scavino "Sorriso," 2021

Third Course

Ricotta Pillows with Peas, Prosciutto, Cream, Fresh Shaved Truffles
Vietti Barbera d'Asti "Tre Vigne," 2020

Fourth Course

Beefsteak alla Fiorentina with Potato Aligote, Fresh Shaved Truffles
Paolo Scavino "Bricco Ambrogio," Barolo, 2018

Dessert

Truffled Gelato
Damilano Barolo Chinato