



# BERTANI

DAL 1857

**Wednesday, March 11th, 6:30pm**

**First Course**

Cured Trout Salad with Endive, Radish, Cucumber & Crème  
Fraiche 2022 Soave Classico DOC

**Second Course**

Ricotta Gnocchi with Brown Butter Sage Sauce, Crushed Pecans  
2021 "Ognisanti di Novare," Valpolicella DOC Classico Superiore

**Third Course**

Bigoli with Duck Ragu & Prosciutto Crisp  
2020 "Catullo," Valpolicella DOC Classico Superiore

**Fourth Course**

Prime Bavette Steak over Amarone Risotto  
2015 Amarone della Valpolicella DOCG Classico

**Dessert**

Death Love by Chocolate  
Coffee or Tea Service

**\$249 plus tax and gratuity**