



by *Wegmans*

Tasting Menu \$32

Wine Pairing \$19

First Course

Misticanza salad

Mixed greens, fennel, cucumber, avocado, cherry tomato, apple cider vinaigrette

Pinot Grigio, Lumina, Ruffino

-or-

Octopus alla plancha

Zucchini carpaccio, sweet corn salad, toasted pistachio, salsa verde

Nuragus, Argiolas, Nuragus di Caglari S'Elegas, Sardinia

Second Course

Cavatelli

Pork sausage and truffle

Torraiole, Toscana Rosso, Toscana

-or-

Casarecce

Roasted eggplant, basil pesto, cherry tomatoes, ricotta salata

Nero d'Avovla, Morgante, Sicilia

Third Course

Organic chicken breast

Sweet corn, summer squash, lemon-herbed butter sauce

Monica, Argiolas, Perdera, Sardinia

-or-

Roasted salmon

Eggplant and zucchini caponata, salsa al salmoriglio

Pinot Noir, Josh Cellars, CA

Dessert

Affogato

Espresso, vanilla gelato, biscotti

Ruby Port, Sandeman, Portugal

-or-

Peach Crumble

Almond crust, vanilla gelato

Muscat, Moscato d'Asti, Franco Amoroso, Piemonte

Buon Appetito!
Chef Pasquale Sorrentino