

festival della pasta

SICILIA

melanzane – pomodoro – ricotta salata

'zitoni' with violet eggplant, fresh 'Pachino' tomatoes, salted 'ricotta' cheese

Catarratto & Chardonnay Firriato Santagostino 2013



PUGLIA

cime di rapa – pomodori - acciughe

'orecchiette' with fresh turnip top, tomatoes, anchovies

Chardonnay Tormaresca 2013



EMILIA ROMAGNA

prosciutto – mortadella – brodo di pollo

homemade 'tortellini', clear chicken consommé

Lambrusco Salomino Concerto Medici Ermete 2013



LOMBARDIA

zucca – fonduta – burro – salvia – noci

'casoncelli' with pumpkin 'mantovana', Taleggio cheese fondue
butter & sage emulsion, walnuts

Rosé Franciacorta Barone Pizzini 2011



PIEMONTE

coda di manzo – sedano rapa – pistacchi

'agnolotti' filled with 12-hour marinated ox-tail
celery root purée, pistachio nuts

Barbera d'Alba Adriano 2013



frutti di bosco

my mom's 'crostata', homemade fresh berry jam

Cantucci

Vin Santo Farnito Antinori

6-course 85

wine pairing supplement 75

All prices are subject to 10% service charge and prevailing government taxes