

• SIP & SAVOR •

WEEK

3 COURSE / \$30

price does not include suggested wine pairings or cocktail

{ DRINK }

Fragole all'aceto Balsamico

Miles Madeira, FIORE Strawberry Balsamic Vinegar,
Batson River Clock Farm Vodka, Strawberry Puree, Agave
9

{ AMUSE-BOUCHE }

Pea & Mint Crostini

Zolo Signature White, Mendoza, Argentina

{ FIRST }

Zuppa all'Aglio

Garlic soup, country bread croûton, FIORE Cobrancosa EVOO
Wente "Riva Ranch" Chardonnay, Central Coast, California

Italian Salad

Radicchio, romaine, green leaf, celery, olives, red onion,
cherry tomato, parmesan, FIORE traditional vinegar
Due Torri Pinot Grigio, Veneto, Italy

{ SECOND }

Italian Beef Braciolo

Tender beef, prosciutto, pine nuts, raisins,
mozzarella, tomato sauce
Carpineto Chianti Classico Riserva, Tuscany, Italy

Fritto Misto di Mare

Fried shrimp, scallops, calamari, haddock,
FIORE lemon olive oil, arugula, aioli
Infamous Goose Sauvignon Blanc, Marlborough, New Zealand

Eggplant Involtoni

Grilled eggplant, basil, ricotta, mascarpone
La Maialina "Gertrude" Super Tuscan, Tuscany, Italy

{ THIRD }

Tiramisu

Ladyfingers, Kahlúa, espresso, mascarpone cheese
Stella Rosa Moscato d'Asti, Piedmont, Italy

Pumpkin Cannoli

Sweet pumpkin ricotta, chocolate chips, confectioner's sugar
Stella Rosa Moscato d'Asti, Piedmont, Italy

*We are proud to partner with FIORE Artisan Olive Oils &
Vinegars on our special Sip + Savor menu.*

**tax & gratuity not included*

