



PASTA TASTING 49 WINE PAIRINGS 35

Ravioli di Barbabietole

Beet and Goat Cheese Filled Ravioli, Preserved Lemon, Butter, Chives

Paired with Lambrusco di Sorbara, Cantine di Soliera

Fazzoletti con Ragù di Coniglio

"Handkerchief" Pasta, Slow Cooked Rabbit Ragù, Pecorino Romano DOP

Paired with Verdicchio 'Ste' 2022, Santa Barbara

Agnolotti con Burro di Tartufo Nero

Piemontese-Style Pork and Veal Filled Pasta, Winter Black Truffle Butter, Parmigiano Reggiano® DOP

Paired with Chianti Classico 'Bramosia' 2021, Donna Laura

Malfatti

Ricotta and Swiss Chard Dumpling Pasta, Roasted Mushrooms, Butter, Sage

Paired with Langhe Nebbiolo 'Ebbio' 2021, Fontanafredda

Casoncelli

Handmade Classic Ravioli from Bergamo filled with Braised Veal and Amaretti, Pancetta, Butter, Sage

Paired with Barbera d'Alba 2022, Giacomo Fenocchio

2024.3.22 Gratuity and HST not included.

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.