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AN ITALIAN WINE DINNER

with special guest host Mark Cerimele of RARM Imports
Tuesday, December 8, 2026 — 6:00 p.m.
$125 per person *(plus tax & gratuity)*

CARBONARA AGNOLOTTI

Zabaglione-Filled Egg Pasta, Pecorino Cheese Cloud,
Crispy Guanciale, Quail Egg, Pea Tendrils
La Colombera "Derthona" Timorasso, Colli Tortonesi DOC

CHILEAN SEA BASS ALLA PIASTRA

Herb-Crusted Chilean Sea Bass, Frisée Greens,
Pioppino Mushroom Confit, Lemon-Infused Olive Oil,
Caviar Prosecco Beurre Blanc
La Staffa "Rincrocca" Verdicchio dei Castelli di Jesi Riserva Classico DOCG

FILETTO DI MANZO GIAMBOTTA

Vegetable-Wrapped Filet Mignon,
Fire-Roasted Cherry Tomatoes & Cipollini Onions,
Parmesan Potato Gratin, Micro Watercress, Nebbiolo Reduction
Scarzello Nebbiolo, Langhe DOC
Scarzello Barolo DOCG

ROASTED FIG & HONEY ICE CREAM

Chocolate Shell Coated, Brûléed Fresh Figs,
Whipped Honey, Salted Ganache
Rubinelli Vajol Recioto della Valpolicella Classico DOCG

Daron Kinder, Sous Chef
Bill Gardlock, WSET Level 3