



AN ITALIAN WINE DINNER

with special guest host Mark Cerimele of RARM Imports

Tuesday, October 27, 2026

\$125 per person (*plus tax & gratuity*)

CARBONARA AGNOLOTTI

Zabaglione filled Egg Pasta, Pecorino Cheese Cloud,
Crispy Guanciale, Quail Egg, Pea Tendrils

Chiara Ciavolich "Aries" Pecorino, Terre d'Abruzzo IGP

CHILIAN SEA BASS ALLA PIASTRA

Herb Crusted Chilean Sea Bass, Frisee 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, Brûlée Fresh Figs,
Whipped Honey, Salted Ganache

Rubinelli Vajol Recioto della Valpolicella DOCG

Daron Kinder, Sous Chef
Bill Gardlock, WSET Level 3