



**November 27, 2024 AT 6.30 PM**

**Tuscany dinner with wine pairing**

**CROSTINI MISTI**

Toasted bread with a variety of toppings  
**Campaltino Bianco “Trebiano’ (Vecchia Cantina)**

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**Polpo e cannellini**

Octopus and cannellini beans  
**2020 Dorato -Chardonnay (Casalbosco)**

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**La Ribollita**

Classic Tuscan vegetable bread soup  
**2021 Chianti Classico (Fattoria di Luiano)**

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**Strozzapreti al ragu’**

Hand rolled pasta in a meat ragu’ with bone marrow  
**2016 Vino Nobile di Montepulciano “Riserva”**

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**Lombata di Vitello alla salsa di tartufo nero**  
Provimi Veal chop with Black Truffle sauce  
**2018 Brunello di Montalcino -Annata**

**Pere alla William**

Poached pears dipped in chocolate

**\$ 195 plus taxes and gratuities**