



**“Savoring Italy:
An Exquisite Culinary Journey through Italian Flavors”**

Il Menu del Giorno

August 27, 2023 is ... 239th day of the year. There are then 126 days left in 2023. 35th Sunday of 2023

Stuzzichino

Pomodoro Freddo

Chilled soup made from ripe tomatoes and refreshing cucumbers, served elegantly in a pipette

The "Stuzzichino" will be Matched with: Prosecco Superiore DOCG Millesimato 2021 Extra Dry

Antipasto

Le Cappesante

Pan-seared scallop accompanied by three sauces: spinach sauce, bottarga cream, and caponata sauce, creatively reflecting the colors of the Italian flag

The "Cappesante" will be Enhanced with: Batasiolo Granée Gavi 2022

Il Primo Piatto

Raviolo al sapore di mare

Poached lobster in an orange and saffron sauce,
topped with a delicate raviolo filled with ricotta and spinach

The "Raviolo" will be Complemented with: Cantine San Marzano Edda Bianco Salento 2020 Chardonnay

Il Secondo Primo Piatto

Il Conchiglione

Conchiglione pasta tossed in a rich lamb ragu slow-cooked for six hours, enhanced with parmigiano cream

The "Pasta" will be Balanced with: Allegrini La Poja 2016 Corvina Veronese IGT

There will be a 30-minute interlude between those courses

Il Secondo Piatto

Il Manzo

Beef tenderloin, accompanied by creamy mashed potatoes, asparagus and artichoke combined with a rich truffle jus. It's a hearty and satisfying dish that combines the best of land and forest

The "Secondi Piatti" will be Accentuated with: Poggio San Polo Brunello di Montalcino DOCG 2017

Il Dolce

Cioccolato

Savor the allure of our Chocolate Mousse, a tantalizing blend of textures, accompanied by delicate puffs and a luscious berry sauce.

The "Dolce" will be Harmonized with: Corte Giara, Recioto della Valpolicella 2015