



# The Mariner

Join Us Wednesday March 27<sup>th</sup> at 7:00 pm

## Back to Italy

**Chef Shaun Golan will take you on an exciting journey to his favorite Italian region, Emilia-Romagna**

### **Tagliere Misti**

Selection of Italian meats and cheeses

*Cleto Chiarli, Brut de Noir Rosé, Emilia-Romagna*

### **Pepperone Ripeno**

Roasted pepper stuffed with farro, peas and fava beans,  
Squacquerone fonduta, pomodoro

*Marco Porello, Arneis Camestrì, Roero*

### **Lasagna al Forno**

32 layer handmade lasagna, traditional ragu bolognese

*Castelluccio, Sangiovese di Romagna Le More, Emilia-Romagna*

### **Brasato al Lambrusco**

Short rib braised in Lambrusco wine, polenta, radicchio and fennel gremolata

*Avignonesi, Rosso Di Toscana Cantaloro, Tuscany*

### **Dolci**

Tiramisu, Canoli, Biscotti

*Nardini, Amaro, Veneto*

**\$65 plus tax and gratuity**