



THE FORGE

ARTISAN PIZZA

DECEMBER 10TH, 6PM

SHALE OAK WINERY TASTING DINNER

\$165 WITH WINE PAIRINGS

POLENTA CAKE

CRISPY POLENTA ROUNDS TOPPED WITH TORN BURRATA AND SUN DRIED TOMATO RELISH

UOVO E BOTTARGA

A RICH, UMAMI-PACKED DEVILED EGG LOADED WITH SARDINIAN BOTTARGA AND TOPPED WITH SHAVED BLACK TRUFFLE

CAESAR PANZANELLA

GENESIS MOUNTAIN FARMS ROMAINE, A RICH DRESSING MADE WITH SICILIAN OLIVE OIL, PARMIGIANO REGGIANO, CANTABRIAN ANCHOVIES AND LEMON, SALT-CURED EGG YOLK, TOASTED SOURDOUGH BREAD & PARMESAN

POLPETTINI

WAGYU BRISKET & PROSCIUTTO MEATBALLS, SAN MARZANO TOMATO SAUCE, A SCOOP OF FRESH RICOTTA & BASIL

GUANCIALE & FAVA CROSTINI

CRISPY ARTISAN GUANCIALE ATOP SOURDOUGH TOASTS WITH FAVA BEAN PUREE

~INTERMISSION~

OSSOBUCO WITH RISOTTO ALLA MILANESE

VEAL SHANK SLOWLY COOKED IN RED WINE & BEEF STOCK, SAFFRON RISOTTO GARNISHED WITH LEMON GREMOLATA

LIMONCELLO TIRAMISU

LADY FINGERS, LIMONCELLO, LEMON CURD, MASCARPONE, CREAM, SUGAR

GRATUITY & TAX NOT INCLUDED. NO MODIFICATIONS ALLOWED. 21 AND UP