

UNCORKED & PLATED

A WINTER WINE PAIRING DINNER



\$95

INCLUDES TAX & GRATUITY

02/12
7PM

COURSE 1

WINTER CITRUS SALAD

MIXED GREENS, SLICED GRAPEFRUIT, SHAVED FENNEL, RICOTTA SALATA,
PISTACHIOS, POMEGRANATE VINAIGRETTE

PAIRING: MARAGLIANO BLANC DE BLANC CHARDONNAY BRUT 2021

COURSE 2

SALSICCIA E CAVOLO ALLA VODKA PIZZETTA

HAND STRETCHED NEAPOLITAN PIZZETTA, ITALIAN SAUSAGE, SAUTEED KALE,
VELVETY TOMATO CREAM SAUCE WITH SHAVED PARMESAN

PAIRING: CONTERNO BARBERA D'ASTI 2022

COURSE 3

LOBSTER RISOTTO

CREAMY, BUTTERY, AND UNCOMPLICATED

PAIRING: FORADORI TEROLDEGO 2023

COURSE 4

DARK CHOCOLATE MOUSSE

CARDAMOM WHIPPED CREAM

PAIRING: DETTORI RENOSU ROSSO