



## Feast of Seven Fishes

December 23 and 24, 2018

1<sup>st</sup>

### CRISPY SMELT

preserved lemon / basil

*Prosecco, Danzante*

2<sup>nd</sup>

### CULURGIONES

sardinian stuffed pasta / baccala / mint /tomato

*Matteo Correggia Roero Arneis*

3<sup>rd</sup>

### TIMBALLO DI FRUTTI DE MARE

Timbale of shellfish / pasta /pastry

*Wente Riva Ranch Chardonnay*

4<sup>th</sup>

### ANGUILLA ALLA LABRESE

eel / orange / lemon / bay leaf

*Tinhorn Creek Innovation Series 'Kerner Orange'*

5<sup>th</sup>

### POLPO ALLA LUCIANA

slow-cooked octopus / tomato / chili

*Casalbosco '16, Chianti, Toscana*

6<sup>th</sup>

### BRANZINO RIPIENO

mediterranean sea bass stuffed with spinach / winter mushrooms

*Lison 'Savian' Cabernet Franc*

7<sup>th</sup>

### FRITTELLE

apple and chocolate fritters / white wine syrup

*Serego Alighieri 'casal dei ronchi'*

€88 per person, plus taxes and gratuity / + €55 per person with wine pairings  
items are subject to change