

AGGIO

Italian Wine Dinner
Thursday, December 7

First Course

COPPA CROQUETTE
pomodoro, chile salad, saba

paired with
ferrari brut, trentino

Second Course

SCALLOP
saffron risotto, guanciaie gremolata

paired with
bertani "due uve,"
veneto

Third Course

CORZETTI
fennel sausage, castelvetroano
olives, burrata cheese

paired with
planeta frappato, sicily

Fourth Course

DUCK BREAST
foie gras panna cotta, apple
mostarda, brussels sprouts

paired with
fonterutoli chianti
classico, tuscan

Fifth Course

TIRAMISU
chocolate shortbread,
espresso, mascarpone

paired with
antinori "muffato," umbria

Gratuity is not included in your ticket price. We are happy to charge your card for any amount you would like to tip. Tips can be given to any member of our staff.