



Featuring Wines and Cuisine of Puglia Italy

Monday May 24th 6:30 pm on the patio

Antipasti

House-made fresh mozzarella rotolini with roasted peppers, pesto, tomatoes.

Triade, Puglia Bianco IGT, 2008

Primi

Clams and Mussels en brodo with herbed garlic crostini.

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Pasta

House-made cavatelli, pancetta, fresh peas, wild mushrooms, parmigiano broth.

Passitivo, Primitivo Puglia IGT, 2007

Secondi

Grilled petite filet of beef, potato gnocchi, fresh fava beans, fig sauce.

Salice Salentino Riserva, Feudo Paolo Leo, 2003

Dolce

Panna Cotta with marinated cherries

Fiore di Vigne Primitivo, Feudo Paolo Leo 2006

\$65.00 per person

EXCLUDES TAX AND GRATUITY