

Menu

T19 Antipasto

*assorted italian cured meats and cheeses, marinated mushrooms
peppers & artichokes
house made focaccia served family style*

*paired with Zaccagnini Montepulciano
& Abruzzo Reserva*

Chicken Tortelloni

*fresh tortelloni stuffed with chicken, spinach & three cheeses served in
a marsala mascarpone cream with toasted pine nuts*

*paired with Santi Valpolicella
"Ventale"*

Risotto Di Mare

*pan seared sea scallops and shrimp, spicy tomato risotto,
blue oyster mushrooms and white asparagus*

*paired with Santi Maria
La Palma Argosta Vermentino*

Il Fileto Mignon

*filet mignon served with a porcini mushroom demi glaze, goat
cheese, roasted garlic mashed and roasted asparagus*

*paired with Produttori
Di Barbaresco Nebbiolo*

Tiramisu

with creme anglaise

*paired with La Spinetta
Moscato Bricco Quaglia a*

