



Presented by Alfonso Aiello with Wine Merchants

FIRST

Mushroom and Black Truffle Crostini

Shaved Pecorino, Artichoke, Fennel, Sambuca, Lemon, Caper Crostini

Zucchini and Squash Bruschetta

Aged Balsamic, Toasted Almonds

Santa Margherita Sparkling Rose

SECONDI

Tuscan Scallops

Squash Puree, Porcini Mushrooms, Truffle Emulsion,

Tuscan Lemon Oil, Lemon Zest, Fried Basil

Pieropan Soave

INSALATA

Parmesan, Apple, Apricot, Pistachio, Tuscan Kale, Prosecco Grape Herb Vinaigrette

Girilan Pinot Grigio

ENTREES

Pumpkin Ravoili

Brulle Burrata, Pumpkin Seed Oil, Parmesan Di Parma, Maldon Almonds

Porcini and Black Truffle Risotto

Parmesan Di Parma

Herb Crusted Rack of Veal

White Bean Ragout, Pancetta, Fresh Herbs

Brancaia Tre

Argiano Non Confunditur

DESSERT

Castagnaccio

An ancient Tuscan dessert made with Chestnuts,

Whipped Cream, Sambuca Cherries

Ratti Barolo

Menu not available as meal gluten free or nut free.