



CONTI
CAPPONI

*Wine
Dinner*

PASSED HORS D'OEUVRES

SMOKED YELLOWTAIL

Paprika Aioli

CHARGILLED OCTOPUS

Green Pea Cream

TRADITIONAL BEEF
RAGOUT ARANCINO

Tomato Sauce

STUFFED CIANFOTTA
VEGETABLE CANNELLONI

Mauvais Chapon Metodo Classico 2018

FIRST COURSE

LOBSTER BEIGNET

Sweet and Sour Sauce,
Honey and Citrus Reduction

Comitale 2024

SECOND COURSE

SAFFRON RISOTTO

Ossobuco, Gremolada,
Parmigiano Reggiano Fondue

Chianti Classico 2004 & 2020

MAIN COURSE

BEEF TENDERLOIN

Bread Crust, Green Cream, Spicy Tomato

*Chianti Classico Gran Selezione
2010 & 2021*

INTERMEZZO

Blood Orange Sorbet with Fresh Mint

DESSERT

NEAPOLITAN SFOGLIATELLA

Vin Santo 2014

