

Tutto Italiano

Complements the exhibition *Florence at the Dawn of the Renaissance: Painting and Illumination, 1300-1350*

Prix Fixe Dinner Menu

\$75 per person; \$95 per person with pairing

Antipasti

Grilled Octopus Salad
pee-wee potatoes, celery, Espelette pepper, lemon-caper dressing

Mionetto Prosecco

Antipasti Due

Steamed Black Mussels
grilled crostini, herbs, chili, tomato broth

2010 Donna Olimpia Vermentino Obizzo Toscana

Intermezzo

Limoncello Granita

Primi

Braised Duck Tagliatelle
Parmigiano-Reggiano, wilted watercress, crispy artichoke leaves

2009 Querciabella Mongrana Maremma Toscana

Secondi

Pork Short Ribs
shelling-bean *ragù*, baby carrots, wild mushrooms, crispy pig ears, braising *jus*

2010 Brancaia Bianco Toscana

Dolci

Zuccotto Fiorentino
lady fingers, orange ricotta mousse, Cordillera chocolate

Caffè Corretto

Executive Chef: Mayet Cristobal | Chef de Cuisine: Matt Lee | Pastry Chef: Charmaine Macrohon
Full table participation is required. No substitutions. Tax and gratuity not included.

