

Tutto Italiano

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

Prix Fixe Lunch Menu

\$37 per person; \$50 per person with pairing

Antipasti

Burrata alla Panna

herb toast, La Quercia prosciutto, marinated artichokes,
caramelized shallots, tiny greens, lemon oil

2010 Donna Olimpia Vermentino Obizzo Toscana

Secondi

Pork Osso Bucco

shelling-bean *ragù*, globe carrots, black Tuscan kale,
wild mushrooms, crispy pig ear, braising *jus*

2010 Brancaia Bianco Toscana

Dolci

Torta della Nonna

toasted pignolias, wildflower honey

Caffè Corretto

Executive Chef: Mayet Cristobal | Chef de Cuisine: Matt Lee | Pastry Chef: Charmaine Macrohon

No substitutions. Tax and gratuity not included.

