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Chef Tony Mantuano and Cathy Mantuano
Welcome Chef Joe Flamm
SUNDAY, APRIL 3, 2022

Carne Crudo
crispy prosciutto, aceto balsamico, basil
Lambrusco di Sorbara 'L'onesta' Famiglia Carafoli, Emilia-Romagna MV
CHEF TONY MANTUANO

Antipasto
carrots, coppa, whipped ricotta, honey, hazelnuts
Etna Bianco 'Ante' I Custodi, Sicilia 2017
CHEF JOE FLAMM

Tortellini
spring onion, mortadella, Parmigiano-Reggiano, truffle
Chianti Classico, Castello di Ama, Toscana 2019
CHEF TONY MANTUANO

Risotto
squid ink, grilled prawn, fennel, herbs
'Kaplja' Damijan, Friuli-Venezia Giulia 2016
CHEF JOE FLAMM

Bucksnort Trout
local rainbow trout, Lambrusco, prosciutto, smoked roe
Frappato, Arianna Occhipinti, Sicilia 2019
CHEF TONY MANTUANO

Zampone di Anatra
stuffed duck leg, kumquat mostarda, lentils, jus
Montefalco Rosso Riserva 'Pipparello' Paolo Bea, Umbria 2015
CHEF JOE FLAMM

Torta di Riso
toasted Arborio rice, Meyer lemon oil, whey caramel, bay leaf
Recioto di Soave 'Tre Colli' Tessari, Veneto 2018
CHEF NOELLE MARCHETTI

Seven-course tasting menu, $185 / With wine pairings, $345
Pricing is exclusive of tax and gratuity.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.