

Wine & Dine Menu

Il Fornaio

Antipasti e Zuppe

Zimino all Argosta e Granchio

Fresh crab and vegetable soup with Maine lobster stock

OR

Tamatto cun Casu

Traditional tomato salad with Heirloom tomatoes, spring onions, Sardinian pecorino, red wine vinaigrette, Sardinian extra-virgin olive oil

OR

Insalata Spinaci

Organic baby spinach with aged ricotta, red onions, apple wood smoked bacon, Champignon mushrooms and toasted walnuts, warm vinaigrette

Scribner Bend Fiano or Revolution Pinot Grigio

Pasta/Secondi

Lasagna del Campidanno

Pasta layered with saffron-lamb ragu, pecorino brigante, pecorino medoro and béchamel topped with shaved pecorino pepato

OR

Risotto della Giara

Beef tenderloin risotto with saffron, tomato, rosemary, red wine and pecorino

OR

Maiale Ripieno al Forno

Herb stuffed center-cut pork loin chop wrapped in pancetta topped with kalamata olives, capers; served with Yukon gold potatoes and sautéed spinach

OR

Sogliola all Sassarese

Griddled petrale sole with chopped fresh tomato and lemon sauce; served with roasted potatoes and grilled eggplant

OR

Pollo Toscano

Half chicken seasoned with rosemary herbs and garlic from our wood-burning rotisserie; served with trebbiano white wine sauce, mashed potatoes and vegetables

Sobon "Old Vine" Zinfandel or Perry Creek Syrah

Dolci

Tiramisu

Lady fingers, rum, mascarpone cheese, espresso, cocoa powder

OR

Panna Cotta Mirto

Fresh blueberry custard drizzled with caramel and Mirto sauce

OR

Dolic Trio (for 2)

A sampling with our housemade bread pudding tiramisu and rossina cioccolato anglaise served with a scoop of vanilla bean gelato

Scribner Bend late harvest Chardonnay

\$47.50 per person

