

SIP & SAVOR

with Prunotto Wines

Prunotto

TASTING WITH PRUNOTTO WINERY'S EMANUELE BALDI

Wine and Food Pairing Menu

Barbera D'Asti Fiulot

fragrant and exceptionally pleasant

Prime Ribeye Tartare

parmesan crisp & fondue, chives

Barbaresco

full and velvety with a persistent finish

Tagliatelle Al Cacao

white meat ragu, orange zest

Barolo

full, well-balanced with velvety tannins

Agnello allo Scottadito

lamb chops, spinach, blueberry demiglace

\$55

per person
+ tax & gratuity

