

FOOD & WINE WEEKENDS

A Taste of La Luce

Antipasti

Zuppa Ribolita

Shaved Reggiano

or

Carpaccio di Melone

Speck, Aged Asiago, Vincotto

🍷 Villa Sandi 'Il Fresco' Spumante Rose, Veneto, Italy

Primi

Ravioli al Nero di Sephia

Crab, Tomato, Fennel Brodo

or

Gnocci Aurora

Ricotta, Tomato Cream Sauce

🍷 Rocca di Montemassi 'Le Focacie' Sangiovese,
Tuscany, Italy

Secondi

Risotto

Chimay Braised Shortrib, Porcinis, Melted Leeks,
Butternut Squash, Horseradish Gremolata

🍷 Argiano Non Confuditur Toscana, Tuscany, Italy

🍷 Castello d'Albola Chianti Classico Riserva, Tuscany, Italy

Or

Cioppino

Italian Seafood Stew, Tomato, Onions,
Romesco Sauce Toast

🍷 Donnafugata Anthilia Sicilia, Sicily, Italy

🍷 Bruno Giacosa Roero Piedmont, Italy

Dolci

Almond Stuffed Baked Apple

Salted Caramel Gelato,

or

Hot Chocolate Mousse Cake

Fig and Lemon Bruschetta

🍷 Coppo Moncalvina Moscato d'Asti, Italy

Four Course Menu- \$55

🍷 Sommelier Wine Pairing- \$25

🍷 La Luce Exclusive Wine Pairing \$35