



FOOD & WINE WEEKENDS

ANTIPASTI

Zuppa

Roasted Pepper & Tomato, Stracciatella

Or

Bruschetta

Heirloom Tomato, Mozzarella di Bufala, Pesto

 *Canevel Brut Prosecco*

PRIMI

Spaghetti Cacio e Pepe

Reggiano, Pecorino Romano

Or

Farfalle ai Funghi

Wild Mushroom, Asparagus, Truffle Cheese

 *Talley Chardonnay*

SECONDI

Risotto

Seared Filet Mignon, Cipollinis, English Peas, Thyme, Reggiano, Red Wine Butter

Or

Seared Salmon Filet

Buttermilk Potato Purée, Tomato & Chive Butter Sauce

 *Big Basin Pinot Noir*

DOLCE

Sugar Bomboloni

Served with Amarena Cherry Gelato

Or

Chocolate Nutella Cake

Rich Chocolate Cake, Nutella Ganache and light Nutella Cream served with Vanilla Gelato

 *Donnafugata "Ben Rye" Passito*

Four Course Menu \$55

 *La Luce Exclusive Wine Pairing \$30*

Prices do not include tax and gratuity.

18% Gratuity added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

