



Guest Host: Pierluigi Gaeta • Special Guest Speaker: Piero Mastroberardino

APPETIZER

CARPACCIO DI PULPO Thinly Sliced Octopus, Preserved Lemon Aioli, Sweet Peppers, Arugula, Breadstick
Paired with – Nova Serra Greco di Tufo – Campania

SALAD

FARRO E VERDURE Seasonal vegetables, Moscatel Vinaigrette
Paired with – Radici Fiano di Avellino – Campania

PASTA

GNOCCHI VERDE Ricotta, Spinach, Wild Boar Ragu, tomato, Aged Provolone
Paired with – Lacryma Christi del vesuvio Rosso – Campania

SECONDI

GRILLED VEAL CHOP Roasted Yukon Gold Potatoes, Artichokes, Garlic, Caper brown Butter sauce
Paired with – Re di More Aglianico – Campania

DESSERT

CHOCOLATE POLENTA MOUSSE CAKE Gianduja Cream, Nocciola Gelato
Paired with – Radici Taurasi – Campania

Chef de Cuisine: Alberto Navarrete Arias
Restaurant Chef: Shirley Morehouse

\$175 per person, plus tax and gratuity