

ITALIAN RESTAURANT & BAR

B · R · A · V · O · !

FERRARI-CARANO WINE DINNER

Goat Cheese Torta

Heirloom tomatoes; sweet pea tendrils,
spiced pecan, & pickled onion salad finished
with a champagne citrus vinaigrette &
preserved lemon zest

Pairing: Fume Blanc

Summer Squash & Crab Bisque

Pairing: Reserve Chardonnay

Grilled Octopus

With chanterelle mushrooms, sweet corn and
piquillo peppers in a Sherry-tomato broth; grilled
ciabatta and pimente de Espelette

Pairing: Pinot Noir

Smoked Pork Shoulder

Over risotto Milanese

Pairing: Cabernet Sauvignon

Bleu Cheese Panna Cotta

With fresh figs, cracked pepper, and local honey

Pairing: El Dorado Gold

Vintages to be announced!