

bruschetta  
tuna confit, olive oil, lemon  
cieck, erbaluce di caluso, 2016

bisque  
clams, mussels, oysters  
angelo negro, arneis, 2016

ravioli  
sweet potato, swiss chard, prosciutto  
angelo negro, angelin, nebbiolo langhe, 2015

braised beef short rib  
wild mushrooms, polenta  
luigi giordano, cavanna, barbaresco, 2013

robiola  
hazelnuts, pears, fennel  
oddero, barolo 2013

The cost is \$85 per person, plus tax & gratuity. Please call  
913.236.9955