



**ROASTED GARLIC AND BASIL FLATBREAD
WITH GRILLED HEIRLOOM TOMATOES AND SHAVED GRANA PADANO,
DRIZZLED WITH BALSAMIC REDUCTION
TENUTA SANTOMÈ, ANNA 6, 2009**

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**HALIBUT EN CARTOCCIO
WITH GRILLED LEEK HEARTS, CARAMELIZED ACORN SQUASH,
FINISHED WITH A TOASTED FENNEL VINAIGRETTE
LA SCOLCA, GAVI DI GAVI "BOBO" 2009**

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**YUKON GOLD GNOCCHI
WITH GRILLED PORTOBELLO MUSHROOMS,
SHALLOTS IN A FOIE GRAS BUTTER CREAM,
CRISPY PROSCIUTTO AND CHARRED GREEN ONIONS
CASCINA ADELAIDE, BARBERA D'ALBA "LE MIE DONNE" 2008**

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**CAMOMILLA GRAPPA GRILLED PLUMS
WITH ALMOND SOUFFLÉ AND LEMON-OLIVE OIL GELATO
MONTANARO, GRAPPA DI CAMOMILLA**

**ADD THE WINE PAIRING COURSE FOR \$25 PER PERSON,
PROUDLY SUGGESTED BY TRE AMICI**

