



## pairing menu • \$55

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Guanciale & Pan Seared Marble Potatoes GF NF

paired with

2021 Antica Enotria Aglianico

Devil's Thumb Ranch Wagyu Meatball NF

Pomodoro, Pecorino

paired with

2023 Marchesi Alfieri Barbera d'Asti

Burrata & Marinated Tomato Salad V GF

Burrata, Marinated Cherry Tomatoes, Basil, Aged Balsamic, Basil Pesto

paired with

2024 Filari della Rocca Catarratto



GF=Gluten-Free | V=Vegetarian | NF=Nut Free | DF=Dairy Free

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

20% automatic gratuity added to all parties of 7 or more people.

mangia  
bene, ridi  
spesso,  
ama molto!

• “Eat well, laugh often, love much!” •



WINE • SMALL BITES • MORE