

# *modern italian*

wine ovation dinner

by sous chef joy yamane

+ executive chef ron de guzman

wines presented by sky cameron

tuesday, february 25, 2020

amuse bouche

## CAPRESE MACARON

VIGNA DORATA BRUT FRANCIACORTA

*lombardy, italy nv*

first course

## EGGPLANT PARMESAN

*house made ricotta cheese,*

*counter culture organic farm eggplant 'katsu',  
stewed island tomatoes, parmesan reggiano*

GAROFOLI 'KOMAROS' ROSATO

*marche, italy 2018*

second course

## SPAGHETTI ALLE VONGOLE

*house made spaghetti, manila clams,  
sake, chili threads, shiso, katsuobushi*

MICHELE ALOIS 'CAULINO' FALANGHINA

*campania, italy 2018*

third course

## OSSO BUCCO 'LASAGNA'

*house made crispy lasagna, creamy polenta,*

*pecorino romano, braised osso bucco, island swiss chard*

SELVAPIANA 'BUCERCHIALE' CHIANTI RUFINA RISERVA

*tuscany, italy 2015*

dessert

by pastry chef cainan sabey

## DARK CHOCOLATE HAZELNUT SEMIFREDDO

*bomboloni alla kona mocha crema,*

*candied cocoa nibs, nutella powder,  
salted caramel sauce*

BADIA A COLTIBUONO

VIN SANTO DEL CHIANTI CLASSICO

*tuscany, italy 2010*



dinner - 65

wine pairings - 35