



AN EVENING IN LAZIO

FRIDAY, FEBRUARY 3, 2023

CORATELLA D'ABBACCHIO CON LE PUNTARELLE
SAUTÉED LAMB LIVERS & CARAMELIZED ONIONS
FRESH HERBS & CHICORY SPROUTS SALAD 'PUNTARELLE'
BARBOURSVILLE VINEYARDS VERMENTINO EXTENDED MACERATION 2019



FETTUCCHINE 'CACIO E PEPE'
FETTUCCHINE NOODLES WITH ZUCCHINI FONDUE
PECORINO ROMANO FOAM, FRESH CRACKED BLACK PEPPER & EXTRA VIRGIN OLIVE OIL
BARBOURSVILLE VINEYARDS SANGIOVESE RESERVE 2019



CODA ALLA VACCINARA CON CARCIOFI E PATATE
TRADITIONAL OX TAIL TOMATO STEW
PINE NUTS, RAISINS, ROASTED ARTICHOKE & FINGERLING POTATOES
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2017



CASSATELLE TERRACINESI
FRESH RICOTTA TART WITH SAMBUCA, COFFEE & CINNAMON
BARBOURSVILLE VINEYARDS PAXXITO 2018

– EXECUTIVE CHEF MICHAEL CLOUGH –