



AN EVENING IN UMBRIA

FRIDAY, MARCH 8, 2024

BRUSTRENGO, FAVE E PANCETTA, RICOTTA FRESCA AL LIMONE
FRESH HOUSE RICOTTA, UMBRIAN FOCACCIA FLATBREAD, FAVA BEANS & PANCETTA
BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2022



STRANGOZZI ALLA NORCINA
HANDMADE PASTA NOODLES WITH ESTATE PORK SAUSAGE
PECORINO & FRESH BLACK TRUFFLES
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017



AGNELLO IN FRICASSEA, LENTICCHIE DI CASTELLUCCIO
LOCAL ROASTED LAMB
FENNEL POLLEN, BRAISED LENTILS & EGG-LEMON SAUCE
BARBOURSVILLE VINEYARDS PETIT VERDOT RESERVE 2019



CIAMBELLE DOLCI DI PATATE
SWEET POTATO DOUGHNUTS
APPLESAUCE & PAXXITO SOAKED RAISINS
BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –