

Suggerzioni del Capo Cuoco

Chef's Suggestions

Francia di Pesce con Aranchio

Sautéed Texas Flounder fillet with lump crabmeat, fried capers, lemon-tarragon beurre blanc and sautéed haricot verts with almonds

\$29.

Suggested wine:

Castello Mantuato Vernaccia di San Gimignano

Rich, aromatic bright fruit with a touch of herbs and minerality

\$7.50 gls.

Risotto al Quaglie

Wood grilled Lockhart quail on porcini risotto with Grana Padano, fresh thyme and house cured guanciale

\$26.

Suggested wine:

Castello d' Albola Chianti Classico

Tart cherry fruit, nicely balanced, clean finish, 90 pts. from Wine Spectator

\$8.50 gls. / \$34. btl.

Bistecca Arigliata con Patate Fritti

Wood grilled 8oz. Angus Flatiron steak with roasted onion-balsamic butter and crisp potatoes with Parmesan and cracked red chili

\$28.

Suggested wine:

Lucente Toscana - Barrel aged, rich full body blend of Sangiovese, Cabernet & Merlot created by the Mondavi family and the Frescobaldi Family in Tuscany

\$15. gls. / \$59. btl

Sorry no substitutions or split orders