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**First Course**

Semolina Tagliatelle with Clams in a White Sauce topped with Baked, Herbed Bread Crumbs.  
*2019 "Radici" Fiano di Avellino DOCG*

**Second Course**

Stuffed Crust Pizza Topped with Burrata Cheese, Zucchini Blossoms,  
San Marzano Tomatoes, Basil & Sorrento Lemon Oil.  
*2019 "Nova Serra" Greco di Tufo DOCG*

**Third Course**

Meat & Vegetable Lasagna with House-Made Pork Sausage.  
*2018 "Redi More" Irpinia Aglianico DOC*

**Fourth Course**

Braised Beef Short Rib with Apricots, Plums & Natural Jus, Served with Polenta.  
*2016 "Radici" Taurasi DOCG*

**Fifth Course**

Lemon Panna Cotta.  
*Espresso*

**\$120.00 Per Person, Plus Tax & Gratuity**