



**PRIMA
CLASSE**
ITALIAN MARKET
CAFE & *Cucina*

1ST COURSE

FRITTURINA DI MARE

Lightly fried calamari and shrimp with zucchini

Pairing: Pinot Grigio Valle Isarco

Dry, light to medium bodied, flavor note of pear, apple, apricot citrus, light floral and earthy undertones

2ND COURSE

COCKTAIL DI GAMBERONI CON SALSA ROSA

Chilled Shrimp cocktails served with Italian pink sauce

Pairing: Gavi La Rocca Coppo

Dry crispy light to medium, flavor note includes citrus zest, green apple, lime and white pepper

3RD COURSE

RAGOUT DI AGNELLO SU LETTO DI POLENTA MORBIDA

Slow cooked Lamb ragu served over soft Italian cornmeal "polenta"

Pairing: Barolo Neirano

Dry, Full bodied, velvet taste, flavor rose, violet, delicate spices

SGROPPINO BREAK

Lemon sorbet with prosecco and vodka

4TH COURSE

RIBEYE STEAK WITH ITALIAN CHIMICHURRI

Marinated and grilled with mixed herbs

**Pairing: Tenuta di Capraia Chianti Classico
Riserva**

Full bodied, dark berries, mocha, juniper, baking spices

5TH COURSE

PROFITTEROLI AL CIOCCOLATO RIPENI PANNA

Puffy pastries filled with whipped cream covered with chocolate sauce

Pairing: Coppo Moscato d'Asti Moncalvina DOCG

Fresh, lightly sparkling, slightly sweet with bright acidity

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