

CRAFTED ITALIA

damilano wine dinner

wednesday, may 13 | 6pm

burrata

dried apricot mostardo / marcona almond / honey-lavender agro-dolce / radish / basil

wine pairing: Langhe Arneis

penne all' amatriciana

guanciale / toasted garlic-chili pomodoro / pecorino romano /
ciabatta breadcrumb / parsley

wine pairing: Barbera d'Asti

braised pork ribs

cipollini onion / artichoke / dried cherry mostardo / 10-year aged balsamic / mint

wine pairing: Barolo 'Lecinquevigne'

lamb chop

fennel / fava bean / figs / olives / pine nuts / fresno / basil / barolo demi-glace

wine pairing: Barolo Canubi

assorted petite fours

wine pairing: Moscato D'Asti