

WELCOME

sardinian dinner

.....
july 21, 2022

APERITIVO **small bites**

Cleto Chiarli Brut Rose
Emilia-Romagna, Italy

PRIMI **pan fried scallops**

lemon thyme risotto | spring peas
crisp prosciutto

Olianas Vermentino di Sardegna DOC, Italy

SECONDI **domestic lamb chops**

tobacco onion | cannonau veal jus

seasonal potato hash
caramelized onion | crisp sage

grilled asparagus

roasted summer vegetables

Olianas Cannonau di Sardegna DOC, Italy

DOLCE **cappuccino cake**

coffee anglaise | seasonal berries
sweet cream

Paired with a dessert wine