



Colle Massari Tuscan Wine Dinner

May 8th, 2019 | 6:30 pm

GULF OF MAINE FLUKE CRUDO

fennel juice, preserved orange, pine nuts, nasturtiums

Colle Massari Vermentino Melacce



HAND ROLLED PICI PASTA

aged lamb salami, tomato seed brodo, dried olives, snipped basil

Colle Massari Rigoletto Montecucco Rosso

BRAISED MISTY BROOK FARM VEAL SHANK

semolina pudding, chestnut mushrooms,
roasted garlic, house raisins, rosemary ash

San Giorgio Brunello di Montalcino



FORMAGGIO

pecorino, cherry compote, smoked walnut pesto, honeycomb

Grattamacco Bolgheri Rosso



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\$89 plus taxes and gratuity

Executive Chef Josh Berry

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