

Winemaker Dinner

VULCANIA
by the Voltaggio Bros.

Passed Plates

CACIO E PEPE ARANCINI
truffle coulis

CALAMARI FRITTO
banana peppers, lime leaf aioli, marinara,
sea beans

RAVIOLI BOLOGNESE
lamb bolognese, ricotta, pecorino, mint

EGGPLANT PARMESAN LASAGNA
roasted eggplant, pomodoro, bechamel,
aerated parmesan

SWORDFISH ON A STICK
hand chopped salsa verde, caper powder

Stations

—PASTA—

VOLTAGGI-O's
little meatballs, annellini pasta, tomato gravy

—ANTIPASTI—

TRICOLORE
arugula, radicchio, lemon dressing, almond
parmesan, stone fruits

PROSCIUTTO & MELON
olive oil ice cream, aged balsamic, fresno chilies

ITALIAN SPICY TUNA ROLLS
calabrian chili-mayo, prawn crackers,
lemon, capers

WISE GUY
mortadella, capicola, pepperoni, stracciatella,
pistacchio mustard, Iceberg lettuce, ciabatta

CAPRESE
burrata, concentrated tomatoes, pesto,
chickpea fries

—PIZZA—

a selection of our favorite pies from the oven

—STEAK PIZZAIOLA—

carved hanger steak, tomato gravy, polenta

Desserts

GELATO & ZEPPOLE

TIRAMISU

Drink Tastings

—COCKTAILS—

aperol spritz
palmer spritz
espresso martini

—WINE—

tormaresca
chardonnay
terlato pinot grigio
elizabeth
spencer rose
forager pinot noir
ricossa barbera

