



DINING PASSPORT

Choose one dish per course | \$45

Add wine pairing | \$36



STARTER

Panzanella

Cucumber, tomato, focaccia, red wine vinaigrette

Peyrassol, Rose, "Les Commandeurs", Côtes de Provence, France

Nolita Caesar

Baby gem lettuce, focaccia, cured egg yolk, Parmigiano

Reggiano, avocado Caesar dressing, chives

Cantina Mesa, Bianco, "Prima Mesa", Vermentino di Sardegna, Italy

Tomato Bisque

Focaccia croutons, sun blushed tomato, basil oil

Cantina Tramin, Pinot Noir, Alto Adige, Italy



ENTRÉE

Chicken Parmigiana

Arugula & fennel salad, pickled onion, mozzarella, tomato sauce

Felsina, "Berardenga", Chianti Classico, Riserva, Tuscany, Italy

Cavatelli

Creamy pesto, semi-dried tomato, green peas, toasted pine nuts, Straciatella, chili flakes

Bertani, "Sereole", Soave, Veneto, Italy

Margherita Pizza

San Marzano tomato sauce, buffalo mozzarella, basil, olive oil, parmesan cheese

Enhancements: Pepperoni / Wild Mushrooms / Smoked Bacon \$4 each

Marchesi di Barolo, Barolo, Piedmont, Italy

DESSERT

Vanilla Bean Panna Cotta

Forest berry coulis, almond biscotti

Caravella, Limoncello, Italy



Tiramisu

Coffee-soaked ladyfinger, cocoa powder

Cockburn's, Tawny Port, "20 Year Old", Porto, Portugal

Select one dish per course, per person. Dining Passport meals are not to be shared. Beverage, gratuity, and tax are not included. *If you are concerned about food allergies, please alert your server prior to ordering. Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.