

Disotto

Red Conundrums

January 10th, 2024

FIRST COURSE

Lobster Bisque

Wine pairing Terlan Pinot Grigio

SECOND COURSE

Spaghetti alla Carbonara

black pepper bacon, farm egg, peas, parmigiano

Wine Pairing Pertinace Langhe Nebbiolo

THIRD COURSE

Grilled Marinated Lemon Chicken

*Chicken breast, sauteed garlic spinach, roasted potatoes, herbs,
sicilian olive oil*

Wine Pairing Donatella Cinelli Colombini, Rosso di Montalcino

FOURTH COURSE

Dolce

chef's assortment of our seasonal desserts

Paired with Homemade Limoncello