

virtù

HONEST CRAFT

Three Course Menu \$75

CRAFTY SMALL BITES

POLPO | lemon marinated ceci, calabrese chile butter, rucola and fennel insalata, balsamico

Pairs with: 3oz Feudi di San Gregorio Greco

***ASPARAGI** | duck egg, feta crumbles, bacon candy, foie gras hollandaise, truffle drizzle

Pairs with: 3oz Chicco Arneis

BURRATA | di steffano burrata, charred broccoli rabe, hazelnuts, raisins, toasted garlic muddica

Pairs with: 3oz Brigaldara Soave

***TONNO** | pimenton seared ahi, honeydew, saffron ricotta, chive ash, pistachio

Pairs with: 3oz Txomin Etxaniz Txakolina

CRAFT OF THE PLATE

***BRANZINO** | mediterranean sea bass, butternut squash dauphinoise, golden raisin gremolata, citrus gastrique

Pairs with: 3oz Ovum "Big Salt"

PAPPARDELLE | chestnut pappardelle, marsala braised lamb neck, pomegranate, goat cheese fonduta

Pairs with: 3oz Chionetti Dolcetto Dogliani

***MAIALE** | pork rib chop, parmesan tahini, grilled eggplant, sherry pork jus, moroccan spiced chili oil

Pairs with: 3oz Pelissero Langhe Nebbiolo

* **ANATRA** | smoked duck, castagnacci fritti, thomcord grape confettura, marcona crema, blu di bufala

Pairs with: 3oz Cantine Sociale Negroamaro

***BISTECCA TAGLIATA** | *serves minimum 2: 40oz niman tomahawk ribeye, insalata, chimichurri 100 PP*
includes choice of appetizer and dessert

Pairs with: 3oz Vatan Tempranillo OR upgrade to 6oz of 2013 Casanova di Neri Brunello for a \$25 upcharge

SWEETLY CRAFTED

BUDINO | salted butterscotch pudding, vanilla whipped crema, hazelnut praline

Pairs with: 1.5oz Niepoort Tawny Port

CIOCCOLATO | chocolate sticky toffee cake, gelato, toffee drizzle

Pairs with: 3oz Icardi Brachetto

^* Some changes and modifications to this menu will be politely declined.

^* Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen.

*Items with this symbol may be served undercooked.

*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.