

# PASSAPORTO

Enjoy a curated tour through Italy  
with our \$40 Pre-Fixe Menu

Choose one dish from each course  
- any region, any combination.

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Experience our Italian Passport menu  
today and we'll gift you a bottle of  
wine to savor on your next visit.  
Just show us this menu to redeem.

A CULINARY JOURNEY THROUGH THE  
HEART OF ITALY, ONE BITE AT A TIME



# NORTHERN ITALIA



## FIRST COURSE

### Truffle Mushroom Croquette \_\_\_\_\_

Fried mashed potato balls with mushrooms & sharp cheese, truffle aioli

## MAIN COURSE

### Saffron Risotto \_\_\_\_\_

Saffron risotto with crispy guanciale finished with Pecorino Romano & black pepper

### Tagliata di Manzo \_\_\_\_\_

Grilled New York Strip, sliced and served over arugula with shaved parmesan, cherry tomatoes and balsamic glaze

## DESSERT

### oggi Gelato \_\_\_\_\_

Nocciola (Hazelnut)

## COCKTAIL

### Pomegranate Spritzer 8 \_\_\_\_\_

Prosecco, pomegranate, club soda

## WINES

### White Gavi 6 tasting \_\_\_\_\_

Crisp and dry, notes of green apple and citrus, a refreshing Piedmont white that pairs perfectly with risotto

### Red Pinot Nero 6 tasting \_\_\_\_\_

Cultivated in the hills of Breganze, this fine & elegant red wine has notes of cherry, raspberry, & blueberry

## SIPS TO FINISH

### Moscato 5 \_\_\_\_\_

Lightly sparkling and sweet, with notes of peach and honey. An elegant finish alongside delicate desserts



# SOUTHERN ITALIA



## FIRST COURSE

### **Mozzarella in Carozza** \_\_\_\_\_

Fried mozzarella in pomodoro sauce topped with Pecorino Romano, shaved parmesan & basil

## COCKTAIL

### **Sicilian Night 8** \_\_\_\_\_

Blood orange, amaro del capo, Bourbon, orange bitters

## MAIN COURSE

### **Orecchiette Broccoli Rabe & Sausage** \_\_\_\_\_

Sautéed with EVOO & garlic, finished with Pecorino Romano

## WINES

### *White* **Falanghina 6** tasting \_\_\_\_\_

Crisp and aromatic, notes of pear, citrus, and almond, this southern Italian white shines alongside rich pastas

### **Black Bass Putanesca** \_\_\_\_\_

Sautéed with tomatoes, garlic, EVOO, capers, olives, basil & anchovies

### *Red* **Negramaro 8** tasting \_\_\_\_\_

Full-bodied and earthy, with dark fruit and spice. A bold southern red that holds its own with robust flavors

## DESSERT

### **Sfogliatelle** \_\_\_\_\_

Flaky pastry with citrus ricotta filling served with a scoop of vanilla gelato

## SIPS TO FINISH

### **Limoncello 5** \_\_\_\_\_

Bright and zesty, with intense lemon flavor and a smooth finish. A lively pairing for sweet desserts



# THE ISLANDS



## FIRST COURSE

### Coconut Shrimp

Served over a bed of arugula  
with chipotle aioli

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## COCKTAIL

### Limoncello Fizz 8

Limoncello, gin, tonic,  
fresh basil

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## MAIN COURSE

### Linguine alle Vongole

Linguine pasta sautéed with little neck clams  
in a white wine & roasted garlic sauce

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## WINES

### *White* Vermentino 6 tasting

Fresh and mineral-driven, citrus and herbal notes, a coastal  
white that shines alongside delicate seafood

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### Popolo alla Siciliana

Grilled octopus, served with sautéed spinach, crispy baby  
artichoke & roasted potatoes, finished with sea salt and EVOO

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### *Red* Nero d'Avola 7 tasting

Bold and velvety, dark cherry and plum notes, a Sicilian red  
that complements deeply savory flavors

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## DESSERT

### Sicilian Cannoli

With pistachio crumbs

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## SIPS TO FINISH

### Amaro del Capo 5

Herbal and bittersweet, citrus and spice notes, a chilled  
digestivo that pairs effortlessly with classic southern sweets

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