

**520 VINE
STREET**

**Cincinnati OH, 45202
513-721-8483**



**THREE COURSES
FOR \$35 PER
PERSON**

**WINE PAIRINGS
\$15 PER PERSON**

INSALATE E ZUPPA

Chef Cristian's Gazpacho| lobster crudo

**Wine Pairing: Chardonnay-Friulano-Sauvignon Blanc
Castellargo "Albus" 2016 Friuli, IT 2016**

OR

**Boucheron Goat Salad|spring mix, frisee, pistachio,
raspberry-truffle vinaigrette**

**Wine Pairing: Nebbiolo-Dolcetto-Barbera
G.D. Vajra "Langhe Rosso," Piemonte, IT 2015**

PRIMI

Orecchiette | rapini pesto, local sausage

Wine Pairing : Chianti Montalbano Pierazuoli Toscana, IT 2016

OR

Tagliolini| blue crab, San Marzano tomato

Wine Pairing: Pinot Grigio Ca'Donini Veneto, IT 2016

SECONDI

Atlantic Cod| mussel brodetto, charred allez bread

Wine Pairing: Chardonnay Nozzole "Le Bruniche" Toscana, IT 2016

OR

**Pork Tenderloin | oyster mushroom farrotto,
grilled green onion ,natural jus**

Wine Pairing: Sangiovese La Spinetta "Nero di Casanova" Toscana, IT 2014

**Consumption of raw or undercooked meat or seafood may
increase the likelihood of contracting food borne illness. Please
make your server aware of any dietary restrictions upon arrival.**

