

# SIP & SAVOR

with Prunotto Wines

*Prunotto*

TASTING WITH PRUNOTTO WINERY'S EMANUELE BALDI

## Wine and Food Pairing Menu

### **Barbera D'Asti Fiulot**

fragrant and exceptionally pleasant

Prime Ribeye Tartare

parmesan crisp & fondue, chives

### **Barbaresco**

full and velvety with a persistent finish

Tagliatelle Al Cacao

white meat ragu, orange zest

### **Barolo**

full, well-balanced with velvety tannins

Agnello allo Scottadito

lamb chops, spinach, blueberry demiglace

**\$55**

per person  
+ tax & gratuity

