



Wine Dinner

with Terra Firma and Riccardo Bogi

MONDAY SEPTEMBER 29TH, 2025 | 6PM | \$85++ PER PERSON

FIRST COURSE

Grissini Wrapped in Prosciutto di San Daniele,
Monstasio Frico with Potato, Leek, and Apple

Wine Pairing: Prosecco D.O.C Rosé, Fiol

SECOND COURSE

Porchetto in Tonnato

Wine Pairing: Chiaretto Bardolino, Zeni

THIRD COURSE

Pappardelle with Duck Guazzetto

Wine Pairing: Rosso di Montalcino D.O.C., Poggio Antico 2022

FOURTH COURSE

Wild Boar Raviolone with Rosemary Butter and Madré Reduction

Wine Pairing: Madré I.G.T. Toscana, Poggio Antico 2021

FIFTH COURSE

Polenta with Wild Mushrooms,

Porcini and Truffle, Polenta Crisp

Wine Pairing: Brunello D.O.C.G., Poggio Antico 2019

SIXTH COURSE

Tre Formaggie Condimenti:

Grana Padano with Balsamico Tradizionale

Pecorino Toscano with Honey and Fig Jam

Gorgonzola Dolce with Amarena Cherry

