

ANTIPASTI

MEATBALL

pomodoro, pecorino romano, demi baguette
2022 Chiara Condello Sangiovese, Emilia-Romagna

CRISPY BRUSSELS vG

meyer lemon-garlic aioli, calabrian chile, pecorino, balsamic
2023 Terenzuola Vermentino "Vignebasse", Tuscany

CAESAR*

baby lettuce, parmesan, crouton
N.V. Berlucchi "61" Franciacorta Extra Brut, Lombardy

ARANCINI

taleggio, benton's bacon, spicy tomato curd
2024 Tentua delle Terre Nere Rosato, Sicily

ENTRÉE

FJORD TROUT GF

roasted fennel, sausage, oyster mushroom,
spinach, citrus aglio e olio
2023 Rocca del Principe Fiano di Avellino, Campania

PAPPARDELLE

brasato, smoked brisket, short rib, sun-dried tomato,
broccolini, parmesan, espelette chile breadcrumb
2022 Elena Fucci Aglianico "SCEG", Basilicata

BUCATINI CACIO E PEPE vG

black pepper, pecorino romano
2022 Chiara Condello Sangiovese, Emilia-Romagna

FILET* +10

crispy polenta, asparagus, parmesan, salsa verde, demi
2020 Argentiera "Villa Donoratico", Tuscany

DESSERT

LEMON SORBETTO vG

fabbri strawberry, maldon sea salt, lemon olive oil
2024 La Spinetta Moscato d'Asti 'Bricco Quaglia', Piedmont

BASIL PANNA COTTA vG

brandied strawberry, ladyfinger crumble, raspberry sorbetto
2024 La Spinetta Moscato d'Asti 'Bricco Quaglia', Piedmont

VG vegetarian • **GF** gluten free

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

NESSO®

DEVOUR INDY

45 • 75 with wine pairings
choose one selection from each course