



"Pasta-bilities"
The Art of Water and Flour

COURSE 1

Roasted Pear Salad

Speck, Chervil, Manchego

San Angelo, Pinot Grigio, Tuscany

COURSE 2

Bronzino

Eggplant, Lemon Basil Gel, Kumquat,
Lavender, Cippolini

La Pettregola, Vermentino, Tuscany

COURSE 3

Truffle Pappardelle

Wild Mushrooms, Bellavitano, Black
Truffle, Toasted Chestnuts, Celery

ASKA, Super Tuscan, Bolgheri

DESSERT

Cannoli