

# Capra's Tour of Calabria

## HORS D'OEUVRES

Anchovy / Grilled Flatbread / Scallion / Chili  
Fig / Whipped Ricotta / Crispy Honey / Pollen  
Soppressata / Arugula / Pickles / Caciocavallo  
Fritter / Porcini Mushroom / Sage / Apple

*Cabert Villa Marchesi Prosecco*

## ZUPPA DI ASPARAGI & TARTUFO

A luxurious soup of young asparagus and fragrant herbs, enriched with the earthy notes of black truffle and highlighted with a velvety swirl of caciocavallo cream. Crowned with crispy artisanal guanciale.

*Dal Cero Soave Corte Giacobbe*

## PESCE SPADA MARINATO & GRIGLIATO

Infused with a blend of fine herbs & EVOO served atop an eggplant and capellini puree. Paired with caper butter sautéed black kale and a vibrant heirloom cherry tomato confit.

*The Organized Crime 2020 Cuvée Krystyna Chardonnay*

## STROZZAPRETI NDUJA, PECORINO & PEPPERONI

A harmonious combination of the bold, rustic & spicy flavours of nduja sausage complimented with the smoky sweetness of fire roasted peppers pairs perfectly with hand rolled strozzapreti, a generous shave of aged pecorino to enhance the finish.

*The Organized Crime 2019 'Unfiltered' Cabernet Franc*

## STINCO D'AGNELLO BRASATO

Savor the exquisite depth of tender, slow-braised lamb shank, paired with creamy polenta and a medley of delicately roasted artisan root vegetables. Finished with rosemary reduction and complimented with a refreshing mint scallion gremolata.

*Tenuta Il Poggione Rosso di Montalcino*

## PANE SCHIAVONESCO

A delicate symphony of figs, tree nuts, and candied citrus, offering a harmonious blend of sweetness and subtle complexity.

*Tawse Riesling Icewine*

# Buon Appetito

Chef Massimo Capra

