

virtù

HONEST CRAFT

Three Course Menu \$75PP

Wine pairing available: \$25PP for 3 courses.

CRAFTY SMALL BITES (COURSE 1)

POLPO | lemon marinated ceci, calabrese chile butter, rucola & fennel insalata, balsamico
Pairs with: 3oz *fuedi di san gregorio*

*ASPARAGI | duck egg, feta crumbles, bacon candy, foie gras hollandaise, truffle drizzle
Pairs with: 3oz *chicco arneis*

BURRATA | disteffano burrata, fresh figs, giuggiulena crumble, prosciutto di parma
Pairs with: 3oz *ovum, big salt, white blend*

INSALATA | grilled little gem, sungold tomato, red onion, egg, mudicca, mustard, pecorino
Pairs with: 3oz *txomin etxaniz hondarabbi zuri*

CRAFT OF PASTA—SUPPLEMENTAL COURSE \$25 per pasta \$10 wine

CHITARRA | spaghetti amatriciana nuova, thick cut bacon, spicy sugo, pecorino romano
Pairs with: 3oz *cantine sociale, negroamaro riserva*

GNOCCHI | grano arso gnocchi, funghi arrostiti, spuma di parmigiano, prosciutto di parma
Pairs with: 3oz *monchiero nebbiolo*

CRAFT OF THE PLATE (COURSE 2)

BRANZINO | fennel crusted sea bass, lemon fava, charred tomato butter, pomodorini
Pairs with: 3oz *latour 1er cru montagny chardonnay*

*TONNO | seared tuna, charred summer beans, pinenuts, radish caperberry salsa, tonnato
Pairs with: 3oz *accadia, verdicchio dei castello di jesi*

*ANATRA | smoked duck breast, black garlic soubise, dandelion, cherry amaro mostarda
Pairs with: 3oz *le pupille pian de fiore morellino di scansano*

*MAIALE | porcini dusted pork rib, patate cacio e pepe, frilly red mustard, brown butter
Pairs with: 3oz *grimaldi cru manzola barbaresco*

*AGNELLO | grilled lamb chops, salted pistacchio green garbanzo, toasted garlic chile oil
Pairs with: 3oz *emilio moro tempranillo*

*BISTECCA TAGLIATA | serves 2: 40oz niman tomahawk ribeye, insalata, chimichurri
Includes your choice of crafty small bites & dessert \$125PP

Pairs with: 3oz *trig point, diamond dust cabernet*

CRAFT OF IL CASEIFICIO—SUPPLEMENTAL COURSE \$25 per plate

Added cheese course before dessert. Chef's choice of 3 cheeses with accompaniments.

^* Some changes and modifications to this menu will be politely declined; price & availability subject to change w/o notice

^* Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen.

^* An additional charge of \$5pp may be added for split plates

*Items with this symbol may be served undercooked.

*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.