

virtù

HONEST CRAFT

**SAMPLE 3 COURSE MENU WITH SUPPLEMENTAL COURSES*

CRAFTY SMALL BITES (COURSE 1)

POLPO | lemon marinated ceci, calabrese chile butter, rucola & fennel insalata, balsamico
Pairs with: 3oz durin pigato

***ASPARAGI** | duck egg, feta crumbles, bacon candy, foie gras hollandaise, truffle drizzle
Pairs with: 3oz cantine andrian pinot bianco "finando"

***MANZO** | umami leek filet tartare, pecorino romano, nduja schiuma, crispy garlic, baguette
Pairs with: 3oz cantine sociale negroamaro reserve

INSALATA | grilled little gem, orange, onion marmellata, fior di arancia fonduta, hazelnuts
Pairs with: 3oz tiberio pecorino

BURRATA | disteffano burrata, 'nduja, orange salsa verde, crispy garlic, fett'unta
Pairs with: 3oz feudi di san gregorio greco di tufo

CRAFT OF PASTA-SUPPLEMENTAL COURSE

CHITARRA | saffron spaghetti, strega butter poached langoustine, pomodorini, fava silk
Pairs with: 3oz latour 1er cru montagny

FREGOLA | duck confit, black trumpets, mirtilli secchi, marsala demi, two wash goose egg
Pairs with: 3oz chionetti dolcetto di dogliani

CRAFT OF THE PLATE (COURSE 2)

BRANZINO | melted leeks & fennel, olives, burnt orange brown butter, capers, pinenuts
Pairs with: 3oz planeta cerasuolo di vittoria

***TONNO** | seared tuna, aji verde, charred spigarello, brown butter grapes & marcona
Pairs with: 3oz carpineto vino nobile reserve

***ANATRA** | smoked duck, date black tahini, orange cipolline, cashews, pinot noir reduction
Pairs with: 3oz gimaldi barbaresco cru manzola

***AGNELLO** | grilled lamb chops, charred chard & poblano, feta, aleppo & coriander tomato
Pairs with: 3oz coto de hayas "fagus" garnacha

***MAIALE** | liquirizia rubbed pork rib chop, vanilla celeriac, brown butter apple pear insalata
Pairs with: 3oz emilio moro tempranillo

***BISTECCA TAGLIATA** | serves 2: 40oz niman tomahawk ribeye, insalata, chimichurri
Includes your choice of crafty small bites & dessert \$130PP (Wine +\$10PP)
Pairs with: 4.5oz romanelli sangrantino di montefalco

CRAFT OF IL CASEIFICIO-SUPPLEMENTAL COURSE

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.

*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.