



COME ALONG WITH ENZO AS WE TAKE YOV ON A CVLINARY EXCVRSION TO THE FAR REACHE/ OF ITALY TO EXPLORE THE REGION/ THAT INSPIRE CHEF MONTOBIO.

THROVGHOVT THE YEAR WE WILL EXPLORE A NEW REGION AS A CVLINARY EXTEN/SION OF OVR FVLL MENV.

EMILIA-ROMAGNA



A REGION IN NORTHERN ITALY EXTENDING FROM THE APENNINE MOUNTAINS TO THE PO RIVER IN THE NORTH. IT'S KNOWN FOR ITS MEDIEVAL CITIES, RICH GASTRONOMY, AND SEASIDE RESORTS.

GNOCCO FRITTO

prosciutto san daniele, taleggio, pickled red onion

OR

WAGYV BRE/AOLA CARPACCIO

arugula + artichoke, parmigiano reggiano, lemon

CAVICCHIOLI 1928 – *prosecco, emiglia romagna, italy*

PRO/CIVTTO & SPINACH RAVIOLI

parmigiano butter, aged modena balsamic, marjoram

OR

SANGIOVESE BRAISED LAMB SHANK

cannellini beans + pork belly, gremolata

ENIO OTTAVIANI, *sangiovese superiore caciara*

emiglia romagna, italy

TORTA BAROZZI

flourless chocolate cake, hazelnut

AMARO MONTENEGRO, *bologna, emiglia romagna, italy*

\$99 / WITH WINE PAIRING + \$65 / WITHOUT WINE