

## Taggia 3-Course Pre-Fixe Menu

**\$33 per person with wine pairings**

*(exclusive of tax, gratuity or beverage)*

### 1<sup>st</sup> course:

#### **\*Carpaccio**

*lemon / arugula / piave / peppercorns*

**Selby Sauvignon Blanc, Sonoma County, California**

#### **Burrata**

*caponata / grilled ciabatta*

**Stellina di Notte Pinot Grigio, Veneto, Italy**

#### **Daily Seasonal Soup**

### 2<sup>nd</sup> Course:

#### **Orecchiette**

*sausage / wild arugula / crushed tomato sauce*

**Capezanna 'Conti Contini' Sangiovese, Tuscany, Italy**

#### **Bucatini**

*Sicilian tuna / olives / grape tomatoes / capers*

**Candoni Pinot Noir, Veneto, Italy**

#### **Roasted Half Chicken**

*pancetta / tomatoes / potatoes*

**Cantina Zaccagnini Montepulciano d'Abruzzo**

### 3<sup>rd</sup> course:

#### **Zabaglione or Assorted Gelato**

**Santome Prosecco**

\* Items that are served cooked to order, under cooked, or raw

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs is subject to food borne illness