

FERRAGAMO DINNER

FEBRUARY 5TH, 2020

APERTIVO

COPPA FERRAGAMO

house cured coppa, aioli, parmigiano, reggiano, orange, fennel

ROSÉ DEL BORRO, SANGIOVESE, TOSCANA

PRIMI

ROTOLLO VERDE

spinach pasta with ricotta, bechmela and swiss chard

LAMELLE, CHARDONNAY, IL BORRO, TOSCANA

SECONDI

DRY AGED RIBEYE

sliced dry aged ribeye with olive oil potatoe puree and cippolini onions,
served medium-rare

IL BORRO, MERLOT-CAB- SYRAH, TOSCANA

FORMAGGIO

ITALIAN CHEESE PLATE

robiola (italian “due latte” double cream, sheep and cow; semi-soft) & la tur (italian triple cream made in the style of brie) served with seasonal fruit

PIAN DI NOVA, SYRAH-SANGIOVESE, TOSCANA

DOLCI

AMARETTI BISCOTTI & ESPRESSO