



## ANTIPASTI

### Baccalà Mantecato Fritters

with bomba sauce /10

### Smoked Salmon

whipped mascarpone & polenta crackers /12

*Suggested Antipasti pairing:*

*Lambrusco del Fondatore, Cleto Chiarli*

## PRIMI

### Housemade Tagliatelle

with Zambri's duck & olive ragù /36

*Suggested pairing: Cagiolo Montepulciano, Cantina Tollo*

## PESCE

### Pan Seared Lingcod

lemon & caper butter sauce with textures of  
smoked celery root, saffron & herbs /42

*Suggested pairing: Pinot Grigio, Abbazia di Novacella*

## CARNE

### Lamb Saddle

rolled with dandelion greens, pine nuts, pine  
mushrooms & prosciutto. Served with olive oil  
mashed potatoes, jus & glazed carrots /49

*Suggested pairing: Morit St. Magdalener, Loacker*



## COCKTAIL FEATURES

### Chocolate Orange Negroni

A festive twist on a classic. Orange infused Tanqueray, Cocchi  
vermouth, and 100% cacao infused Campari. Rich, bittersweet, and  
(holiday) spirit forward.

18 / 3 oz

## WINE FEATURES

### Lambrusco del Fondatore, Cleto Chiarli, 2024

An elegant, fruity & lively Lambrusco made in the "ancestral" method.

Dry on the palate with notes of red fruit & citrus.

This Lambrusco di Sorbara is an exceptional sparkling wine  
with endless pairing possibilities.

15/gls 70/ btl

### 'Morit' St. Magdalener, Loacker, 2021

Fresh, elegant red from the Alpine region, Alto Adige.

Schiava dominant blend with Lagrein & a touch of Pinot Noir.

Notes of cherries, strawberries, pepper & baking spice.

Excellent acidity, soft tannins, long finish.

16/5oz 28/9oz 75/ btl