



## WISK AWAY TO ANCONA, LE MARCHE IN APRIL

This beautiful city on the Adriatic Sea has a rich culinary history with a pronounced variety of seafood dishes. Its influence on the vast Marche region farmland provides an abundance of fruits, vegetables and beautiful wines – everything needed for a perfect spring!

### *Antipasti*

#### INSALATA PISELLINA

Georgia Spring Peas, Field Peas, Cucumbers & Pea Sprouts on Pecorino Cheese, Fava Mousse, Lemon Mint Vinaigrette

#### CHIAVARRO SOUP

Farmer Legumes and Spelt Soup, Spring Vegetables, Rosemary Gremolada

#### IL FRITTO DI OLIVE ASCOLANE E GAMBERI

Crisped Filled Ascolana Olives, Wild Georgia Shrimp & Oyster Mushroom, Salsa Verde

#### CANNELLONI ALLA ROSSINI

House-Made Sweet Italian Sausage, Local Ricotta Farce, Pachino Tomato Sauce and Gratinee, Caciotta Cheese

### *Wine Pairing*

TERRADORA DI PAOLO FALANGHINA '21 - Bright, Citrus & Floral – Spicy Earthiness

### *Piatti Forti*

#### RISOTTO ALL' ANCOLETANA

Traditional Risotto, Calamari, Shrimp & Scallops, Wild Porcini Mushroom & Fine Herbs

#### CERNIA IN UMIDO

Pan Braised Florida Grouper, White Wine Fumeé, Sweet Onion, Roasted Jerusalem Artichokes, San Marzano Tomato, Orbetane Olives

#### CAPPELLETTI DI MARE

Filled Cappelletti Pasta with Cod, Ricotta & Russian Potato, Baby Zucchini, Mediterranean Red Shrimp Brodetto Sauce

#### AGNELLO ALLA GRIGLIA

Grilled Marinated Lamb Chops, Spring Onion, Roasted Fingerling Potatoes, Aqualagna Black Truffle Sauce Add \$10

### *Wine Pairing*

PIETRA MAJELLA MONTEPULCIANO D'ABRUZZO '21 - Dry Soft & Smooth with a Spicy Finish

or

JASCI TREBBIANO D'ABRUZZO '22 - Dry, Fresh, White Fruit, Herbal Notes & Balsamic Hints

### *Dolce*

#### BOMBA ALLA CREMA

Crema Fritta Flavored Bavaroise Bomba, Icoa Chocolate Coverture, Torrone & Biscotti Crunch, Anisette Gelee'

#### COPPA GELATO AL MARZAPANE

Almond Frangipane Gelato, Almond Liquor, Cantucci Cookies, Shaved Bittersweet Valrhona Chocolate

### *Digestif Pairing*

HANSON ESPRESSO VODKA, XXI ESPRESSO LIQUOR, SHAVED NUTMEG GARNISH

Three Courses 58./pp Wine Pairings 34./pp  
Gratuity, Taxes & Beverages Not Included.

