

APERTIVO

Insalata Invernale

Kale and radicchio with toasted hazelnuts and Pecorino Romano tossed in orange honey vinaigrette

Pairs with Le Vieux Pin ~

Petit Blanc-Sauvignon Blanc \$14/gls

Arancini di Manzo

Braised beef in a crispy Arborio rice ball with mascarpone on a bed of provolone fonduta

Pairs with Pillips ~ Blue Buck Ale \$7.75/gls

Crostini alla Toscana

Chicken liver and herb parfait on grilled crostini with fig preserves and chives

Pairs with Mt. Boucherie ~ Pinot Noir \$13/gls

PRIMI

Ling Cod Salmoriglia

Roasted ling cod fillet with fingerling potatoes, chef's vegetables and Salmoriglia sauce

Pairs with Cedar Creek Estate ~ Chardonnay \$16/gls

Bistecca

Sirloin beef with crisp polenta, chef's vegetables and mushroom Marsala crema

Pairs with Black Sage Vineyards ~

Cabernet Sauvignon \$14/gls

Risotto

Creamy Arborio rice with roasted butternut-squash purée, toasted pumpkin seeds, crisp sage and Grana Padano

Pairs with Joie Vineyards ~ Riesling \$14/gls

DOLCI

Torta d'Oliva

Olive oil cake with citrus crème fraîche and burnt honey orange syrup

Cioccolato

Hazelnut crusted flourless chocolate cake

Vanilla Mascarpone Cheesecake

with mixed berry coulis



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Dine
around
\$55