

CRAFTED ITALIA

rosé all night wine dinner

wednesday, may 8 | 6pm

fried sourdough aperitivo

prosciutto / fig / gorgonzola / capicola / apricot / fontina /
toscano salami / tomato jam / chèvre

wine pairing: Unshackled Sparkling Rosé

strawberry spinach salad

balsamic / red onion / feta / pecan / olive oil

wine pairing: A to Z Rosé

oysters

rockefeller / diablo / citrus encrusted

wine pairing: Tormaresca Calafuria Rosé

lamb chop

cherry mostarda / roasted cauliflower purée

wine pairing: Garrus by Chateau d'Esclans

peach cobbler

house made vanilla bean ice cream / charred cinnamon

wine pairing: Minuty M Rosé