



TRIO OF CROSTINI

reggiano parmigiano, rabbit rillettes, nduja
Cleto Chiarli Lambrusco del Fondatore NV

HAMACHI CRUDO

chilled steamed mussel, preserved lemon granita
Garofoli Serra del Conte Verdicchio 2018

MOREL MUSHROOMS

roasted northwest wild mushrooms, whipped feta,
red pepper marmalade, toasted brioche
Marchesi di Gresy Barbera d'Asti 2019

HOUSE-MADE RIGATONI

duck confit, thyme cream
Selvapiana 'Fornace' Toscana Rosso 2015

ROAST LEG OF LAMB

creamy rosemary polenta, emmett cherry sauce
Casanova di Neri 'White Label' Brunello 2016

DESSERT

chocolate gelato, raspberries

RICHARD'S