



Cena di Vino

Sunday - Thursday Prix Fixe

\$49 Tasting Menu | Add Drink Pairing +\$20

Choose one from each course

1st course

YELLOWTAIL CRUDO

*crispy capers, teardrop peppers
meyer lemon purée*

BURRATA CAPRESE

*marinated heirloom tomatoes
charred onion vinaigrette*

CAESAR SALAD

focaccia croutons, grana padano

RIGATONI 'ALLA VODKA'

guanciale, stracciatella

PINOT GRIGIO

Barone Fini

light, bright, refreshing

DRINK PAIRING

PINOT NOIR

The Calling

bright, silky, fruit-forward

2nd course

LAMB CHOPS

*rosemary potatoes, asparagus
mint salsa verde*

VEAL SCALOPPINE

*black garlic marsala, tuscan potatoes
truffled wild mushroom*

NY STRIP

mashed potato, spinach, red wine sugo

BRANZINO

broccolini, charred leek vinaigrette

VERMENTINO

Guado al Tasso

crisp, coastal, citrus-driven

DRINK PAIRING

CABERNET

Iron & Sand

bold, structured, dark-fruited

dessert

CARAMEL BUDINO

sea salt

NUTELLA PIE

strawberries, cream, hazelnuts

@campidelray