



SALENTO WINE DINNER

May 8th, 2026 – 6pm

\$78 per person

FIRST COURSE

Paired with Minutolo Bianco

Burrata & Spring Vegetables

cherry tomatoes, asparagus, mint, lemon zest, toasted pistachio

SECOND COURSE

Paired with Susumaniello Rosso

Orecchiette with Sweet Italian Sausage Ragù

broccolini, garlic, chili flake, pecorino

THIRD COURSE

Paired with Lu'Li Appassimento

Grilled Beef Medallions

rosemary jus, eggplant caponata, aged balsamic

DESSERT COURSE

Paired with Bracchetto Vite Colte

Dark Chocolate & Raspberry Tart

almond crumble, vanilla crema



MASCA DEL TACCO