Tasting Menu

COURSE 1

Signature Limoncini
Lemon-shaped pasta filled with ricotta and mascarpone, in a lemon, garlic and basil butter sauce. Tossed with cherry and sun dried tomatoes.

Wine Pairing: ***Grover Soirée Brut Chenin Blanc***



COURSE II

Pansotti al Pesto Genovese
Pansoti, Liguria's plump little filled pasta, stuffed with spinach, parsley, rocket and mascarpone, in a basil pesto.

Wine Pairing: ***Grover Fumé Blanc (Sauvignon Blanc)***

COURSE III

Caramelle Pasta
Caramelle, a filled pasta twisted at both ends like a wrapped sweet, stuffed with spinach and ricotta in a mushroom cream sauce.
Non-Veg: With chicken

*Wine Pairing****: Grover La Réserve Blanc (Viognier based)***



COURSE 1V

Fettuccine Amatriciana
Fettuccine, flat ribbons of pasta, in an amatriciana sauce, the tomato sauce named after the town of Amatrice
Non-Veg: With bacon

Wine Pairing: ***Grover La Réserve Red***

COURSE V

Lemon Tiramisu

Wine Pairing: ***Grover Late Harvest Chenin Blanc***