

# MANQIA

April 20, 2010 7pm

truffled caprino on housemade crostini  
Falanghina , Urciuolo IGT 2009

pork belly with roasted fennel, preserved lemon & parsley  
Verdicchio, La Dite Classico-Superiore, Pallio San Floriano 2009

scallops, asparagus, cantaloupe, fresh mint & prosciutto  
Pecorino, San Lorenzo, Abruzzo 2010

preserved duck, grilled radicchio, crispy polenta & white truffle oil  
Valpolicella-Ripasso, Begali Lorenzo Classico-Superiore DOC 2009

roasted Leg of Lamb, local lamb & red wine sausage, handmade gnocchi verde &  
blackberries  
Montepulciano d'Abruzzo, San Lorenzo "Oinos" DOC 2007

\$55 per person + tax & gratuity