

*La Grotta Welcomes*  
*Feudi di San Gregorio*

*Tuesday, September 13<sup>th</sup>*

*A Primo*

Tonno Crudo

**Tuna Tartare, Cucumber Salad, Georgia Caviar**

2009 Falanghina, Feudi di San Gregorio

(additional ½ glass \$5)

*A Secondo*

Risotto con Petto di Quaglie, Funghi Selvaggi e Vino Primitivo

**Slowly Cooked Arborio Rice with Grilled Breast of Quail, Porcini Mushrooms,**

**Primitivo Red Wine and Beef Stock Jus**

2008 Primitivo di Manduria, Feudi di San Gregorio

(additional ½ glass \$5)

*La Pietanza*

Sella di Agnello al Forno

**Roast Rack of Lamb with Rosemary, Baked Mascarpone Polenta,**

**Seasonal Vegetables, Madeira Balsamic Reduction**

2007 Rubrat Aglianico

(additional ½ glass \$7)

&

2003 Serpico, 100 % old vine Aglianico (1/2 glass)

(limited quantity, additional glass not available)

*Dolce*

Vanilla Bean Panna Cotta

**Vanilla Bean Panna Cotta, Fresh Forrest Berries, Pomegranate Reduction**

Privilegio, Late Harvest Falanghina

(additional ½ glass \$5)

Buon Appetito!

Menu is \$75++/person

\*\*special dietary changes (within reason!) will be made upon request\*\*