



# FOOD & WINE WEEKENDS

## ANTIPASTI

### Zuppa

Roasted Pepper & Tomato Stracciatella

*Or*

### Arancini Alla Milanese

Risotto Fritters, Saffron, Veal Shanks, Aged Provolone

 *Pecchenino Dolcetto San Luigi*

## PRIMI


### Spaghetti Cacio e Pepe

Reggiano, Pecorino Romano

*Or*

### Lasagna Ai Funghi

Wild Mushroom, Spinach, Truffle Cheese

 *Jankara Vermentino di Gallura Superiore DOCG*

## SECONDI

### Risotto

Seared Filet Mignon, Cipollinis, English Peas, Thyme, Reggiano, Red Wine Butter

*Or*

### Seared Salmon Filet

Buttermilk Potato Purée, Tomato & Chive Butter Sauce

 *Camigliano Rosso di Montalcino*

## DOLCE

### Sugar Bomboloni

Served with Amarena Cherry Gelato

*Or*

### Caramelized Apple Crostata

Served with Honey Gelato

 *Marcarini Moscato D'Asti*

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**Four Course Menu \$55**

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 *La Luce Exclusive Wine Pairing \$30*

*Prices do not include tax and gratuity.*

