



# FOOD & WINE WEEKENDS

## ANTIPASTI

### Zuppa

Roasted Pepper & Tomato, Stracciatella

*Or*

### Bruschetta

Heirloom Tomato, Mozzarella di Bufala, Pesto

 *Canevel Brut Prosecco*

## PRIMI

### Spaghetti Cacio e Pepe

Reggiano, Pecorino Romano

*Or*

### Farfalle ai Funghi

Wild Mushroom, Asparagus, Truffle Cheese

 *Talley Chardonnay*

## SECONDI

### Risotto

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

*Or*

### Seared Salmon Filet

Buttermilk Potato Purée, Tomato & Chive Butter Sauce

 *Big Basin Pinot Noir*

## DOLCE

### Sugar Bomboloni

Served with Amarena Cherry Gelato

*Or*

### Chocolate Nutella Cake

Rich Chocolate Cake, Nutella Ganache and light Nutella Cream served with Vanilla Gelato

 *Donnafugata "Ben Rye" Passito*

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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.*

