

CARMAGNOLA

TRATTORIA

CHEF'S TASTING MENU

[SAMPLE]

This Menu Changes Daily Based On Availability Of Ingredients And Inspiration Of Culinary Team.
Wine Pairing Supplement Offered At \$50

1st Course

ANTIPASTO

Wild Blue Shrimp, Fennel-Preserved Lemon Purée,
Tomato Powder

2nd Course

INSALADA

Frisse, Fava Bean, Coppa, Ricotta Salata, 80 Acres Cherry Tomato,
Smoked Pistachio, Quince Vinegar

3rd Course

PESCI

Octopus, Grilled Artichoke, Grilled Radicchio,
Green Chickpea, Sun Dried Peppers, Urfa Chile

4th Course

PASTA

Bucatini Carbonara, Old Major Jowl Bacon, Duck Confit,
Bucatini, Pecorino, Truffle, Ramps

5th Course

CARNE

Prime Filet of Ribeye, Gorgonzola Foam,
TAKE Mushroom-Farro Risotto, 9 year Balsamic, Chervil

6th Course

DOLCE

Chris's Olive Oil & Carrot Cake, Almond, Golden Raisin,
Whipped Goat Cheese, Chestnut Honey

