

GIANNA

COULINARY DINNER

PRIMO

CHICKPEA & SHRIMP SOUP

ANISE SEED & CHILI OIL

OR

MIXED GREENS SALAD

CREMINI MUSHROOMS, BALSAMIC & PARMESAN



SECONDO

CHICKEN CACCIATORE

PASTA BORDELAISE

OR

FENNEL SPICED TUNA

ROASTED CARROTS & OLIVE VINAIGRETTE



DOLCE

ZEPPOLE

ITALIAN DONUTS WITH WARM CHOCOLATE

\$40 PER PERSON
WINE PAIRINGS AVAILABLE

CHEF REBECCA WILCOMB