



600 KITCHEN & BAR

CHEF'S ITALIAN DINNER

JULY 19, 2023 | 5:30 PM IN THE LOFT

WELCOME COURSE

PROSCIUTTO DE MELON

prosciutto, melon, arugula tossed in lemon juice and olive oil, maldon salt, parmesan

PAIRING: ALBERTO NANI, PROSECCO

1ST COURSE

TUNA CRUDO

tuna, cucumber, orange vin, toasted pine nut dust

PAIRING: SCAIA, VENETO ROSATO

2ND COURSE

BURRATA

burrata cheese, grilled lacinato, fig jam, toasted ciabatta

PAIRING: UMANI RONCHI, TERRE DI CHIETI PECORINO VELLODORO

3RD COURSE

LOBSTER RISOTTO

squid ink risotto, lobster tail, calabrian chili butter

PAIRING: VIGNETI DEL SOLE, MONTEPULCIANO D'ABRUZZO

4TH COURSE

LAMB RACK

lamb rack with mint and rosemary gremolata, porcini mushroom polenta, chianti lamb demi

PAIRING: LA SPINETTA, CHIANTI RISERVA CASANOVA

5TH COURSE

TIRAMISU

cherry cream tiramisu, dolcetto vin cotto, pistachio brittle

PAIRING: MARCHESI DI BAROLO, DOLCETTO D'ALBA MADONNA DI COMO

