

# CUCINA DELLA NONNA

\$45 PP

SUNDAY, APRIL 28

## ANTIPASTO

*Virginia Strawberry Salad*

Arugula, Pistachio, Balsamic Vinaigrette, Pecorino Romano

## PIATTO PRINCIPALE

*Roasted Veal Shoulder*

Eastern Shore Asparagus, Creamy Polenta, Natural Jus

## DOLCE

*Crostata*

Strawberry, Vanilla Bean Chantilly, Vanilla Anglaise

### SUGGESTED BOTTLES

182S	PETITE ARVINE, LES CRÊTES 2022	\$55
393N	BOCA, LE PIANE "MIMMO" 2019	\$60
211N	LANGHE NEBBIOLO, BREZZA 2022	\$66
212S	BARBERA D'ALBA, CIGLIUTI "VIGNA SERRABOELLA" 2021	\$76
354N	BARBARESCO, GIUSEPPE CORTESE "RABAJÁ" 2020	\$125

Tony Foreman & Cindy Wolf: RESTAURATEURS

James Lewandowski: EXECUTIVE CHEF | Maiya Lonesome: EXECUTIVE PASTRY CHEF

Tony Foreman: WINE DIRECTOR

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