

“Meet the Maker” Wine Dinner
Tuesday, June 27 at 6:30pm
Daniel Grace, Co-Owner, IL Molino di Grace, Florence, Italy
75 per person, plus tax & gratuity.
Call directly for reservations, 614-486-9200.
Online reservations will not be accepted for this event.
Vegetarian menu is available, please note when making reservations.

Amuse

Prosecco

Beef Tartar

cured farm egg. shaved truffle.

First Course

IL Volano

Poached Hand Made Mozzarella

heirloom tomato. basil gel. aged balsamic.

Second Course

Chianti Classico

Sea Salt & Fennel Cured Duroc Pork

grilled lemon. parmigiano reggiano. local petite arugula.

Third Course

IL Margone

Grilled Summer Vegetable Ragout'

carrot basil pappardelle. house made ricotta fresca. pinenut gremolata.

Fourth Course

Gratius

Bistecca Di Ribeye

trapani sea salt. grilled onion scapece. summer greens.

An Indulgence

Raspberry SemiFreddo