



PRE-SHOW MENU

Available 5pm onwards.

59 PER PERSON

89 WITH WINE PAIRINGS (5oz each)

Warm Herb and Citrus Marinated Olives

Grilled Humboldt Squid

with citrus salsa, arugula and chickpea salad

wine pairing: Riondo Pinot Grigio

or

Cibo Meatballs

with marinara sauce and parmigiano reggiano

wine pairing: Crudo Nerello Mascalese Rosé

Eggplant Parmigiana

layers of roasted eggplant,
fior di latte mozzarella, tomato sauce, basil

wine pairing: Michele Chiarlo Barbera d'Asti

or

Pean Seared Sockeye Salmon

chickpea peperonata

wine pairing: San Michele Soave Classico

Tiramisu

wine pairing: Chapoutier 'Bila-Haut' Banyuls

TAX NOT INCLUDED