



Bindi Sergardi

MEET THE MAKER DINNER | MAY 9, 2024

ANTIPASTI

Toscana Bianco 'Bindo' 2021

Baby Beet Carpaccio

Roasted Hazelnuts, Pickled Shallots
Citrus, Castelvetro Olives (TREE NUTS)

Sage Fritto and Anchovies

Fresh Spring Greens (EGG, FISH, WHEAT)

Fennel and Asparagus Insalata

Lemon Vinaigrette, Fennel Pollen, Pecorino (MILK)

PRIMI PIATTI

Toscana Rosso 'Achille' 2021

Tortelli al Brasato

Braised Veal Stuffed Pasta, Roasted Cipollini
Red Wine, Rosemary (EGG, WHEAT)

Campanelle ai Funghi

Roasted Morels, Spring Peas, Porcini Cream Sauce
Garlic, Valsesena, Butter and Parmigiano (EGG, MILK, WHEAT)

SECONDI

Chianti Classico Riserva 'I Colli' 2018

Toscana Cabernet Sauvignon 'Mocenni 91' 2019

Cod alla Fiorentina

Bacalà, San Marzano Tomatoes, Garlic, Basil (FISH)

Roasted Leg of Lamb

Rosemary, Lemon, Fingerling Potatoes, Mint Gremolata

CONTORNI

Roasted Asparagus

Lemon, Garlic, Olive Oil

Fire Roasted Carrots

Mint, Eagle's Nest Ranch Honey

DOLCE

Chianti Classico Gran

Selezione 'Mocenni 89' 2017

Torta al Cioccolato

Almond Cookie Base, Chocolate Ganache
Caramelized Hazelnuts (EGG, MILK, TREE NUTS, WHEAT)

Cherry Ricotta Cheesecake

Gluten Free Cookie, Ricotta Cheesecake
Palisade Cherries (EGG, GELATIN, MILK)
