

PEPPERONI *Grill*

\$75 Per Person + Tax & Gratuity

5620 W MEMORIAL RD, OKC
Tuesday, April 9, 2024 6:30 PM

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PENN SQUARE MALL, OKC
Thursday, April 25, 2024 6:30 PM

First Course

ROASTED CARROT SALAD

Mixed greens, spiced avocado, labneh, with
orange-lemon citrus vinaigrette.

CA' DEL SARTO PINOT GRIGIO

Friuli, Italy

Vibrant & fresh nose of melon, pear & white flowers.
Pear & starfruit palate. Bright, crisp & refreshing.

Second Course

MALFATTI

In a bed of Romesco sauce, finished with
Parmesan Reggiano & EVOO.

CA' DEL SARTO MONTEPULCIANO

Abruzzo, Italy

Generous aromas of red fruits & spicy notes.
Soft palate. Good structure, balance & length.

Third Course

LAMB CHOPS

Finished with charred scallion pesto.
Brown butter parsnip puree.

BADIA AL COLLE CHIANTI DOCG

Tuscany, Italy

Deep cherry notes & hint of almond on the nose. Ripe
fruit flavors. Medium-bodied, fine tannins & refreshing finish.

Fourth Course

BANANA FLAMBÉ

Rum & caramel infused bananas & ladyfingers
with vanilla bean ice cream.

NAONIS PROSECCO

Veneto, Italy

Fragrant & fruity aromas. Green apple, nectarine & pear
flavors. Crisp acidity & creamy texture.