

TASTING TABLE

Chef Marc Vetri

June 12, 2015

Passed Stuzzichini

Herb tart

Assorted cheese, salumi and cured meats

Beignets with mortadella mousse

Marinated vegetables

Antipasti

Farmers lettuce, apricots, roasted baby artichokes, sharp provolone

Fish crudo, citrus, herbs

Sweet onion crêpes, parmesan fondue

Pasta

Robiola francobolli, mushrooms, thyme

Dried paccheri, sweet pea ragu, pecorino

Warthog wheat pappardelle, basil pesto

Secondi

Ham roasted in hay, fresh-milled polenta

Roasted halibut, lemon zabaione, summer crudités

Dessert

Summer berry and cheese shortcakes

Marc's famous Alla Spina Choco Tacos