

radio | milano

THREE COURSE DINNER | 40
WINE PAIRINGS +20

FIRST COURSE

Soup of the Day

chef's choice

Sommelier's Selection

or

Watermelon Salad

arugula | onion | tomato | feta cheese | citrus | pecan | citrus vinaigrette

Tenuta Mazzolino, Chardonnay, Oltrepo Pavese, Italy 2017

or

Citrus Salad

arugula | orange | grapefruit | tomato | onion | pecan | goat cheese | honey mustard vinaigrette

Antonutti, Friulano, Friuli Grave, Italy 2016

SECOND COURSE

Tenderloin*

7 ounce | grilled polenta cake | green pea purée | asparagus

Doolhof, Single Vineyard, Malbec, Wellington, South Africa 2016

or

Pan-Seared Salmon*

chickpea purée | ratatouille | radish slaw

Aberrant Cellars "Old Vine Block B3," Pinot Noir, Willamette Valley, Oregon 2015

or

Pan-Seared Scallops

creamy quinoa | baby bok choy

Colterenzio Prail, Sauvignon Blanc, Alto Adige – Sudtirol, Italy

or

Angel Hair

cherry heirloom tomatoes | assorted italian olives | garlic | extra virgin olive oil

**add choice of chicken or shrimp +10*

Brooks, Pinot Blanc, Willamette Valley, Oregon 2017

or

44 Farms Ribeye* +10

12 ounce | crushed potato | rainbow carrot | cognac sauce

Buketo, Cabernet Sauvignon/Agiorgitko, Macedonia, Greece 2015

DESSERT

Seasonal Bread Pudding

house-made ice cream

Castello Banfi "Rosa Regale," Brachetto, Brachetto d'Acqui, Italy NV

or

Blueberry Cheesecake

graham cracker crust | fresh seasonal fruit

Quinta de la Rosa 10 Year Tawny, Touriga Nacional / Tinta Roriz / Touriga Franca, Douro, Portugal NV

Please note: This Menu is only offered Monday – Thursday

We do not split checks for larger parties or groups

**warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*