



CARMAGNOLA

\$56 | Dinner

First Course

Choice of one

Risotto Crusted Mozzarella

Smoked Tomato, Pistachio Pesto, Rocket Aioli

Berkshire Pork, Veal, and Wagyu Meatballs

Stracciatella, Mom's Pomodoro, QCF Basil, EVOO

Speck Alto Adige

Goat Butter, Sour Dough Focaccia, House Olives,
Grilled Guindilla Peppers

"Caciocavallo Impiccato"

Traditional Fireplace Hung Cheese Speck, Chestnut,
Honey, Smoked Filberts, Grilled Ciabatta

Second Course

Choice of one

"Caprese"

Buratta, 80 Acres Frisse, Preserved Dwarf Tomato, Smoked
Pine Nuts, Opal Basil, Tomato Vinegar, Dulse, EVOO

Caesar

Vertical Acres Red Romaine, Bagna Cauda, Roasted Garlic,
Ciabatta Chips, Pecorino, Truffle, Cured Duck Egg

"Beats"

Good Life Farms Arugula, Castelfranco, Fireplace Beats,
Badget Beet Raisins, Smoked Pistachio, Ricotta Salata,
Barolo Vinaigrette

Heirloom Tomato Zuppa

Goat Cheese Espuma, Crispy Zucchini, Marjorame

Third Course

Choice of one

"Lambcetta"

Smoked Local Polenta, Burnt Carrots, Watercress,
Pomegranate Vincotto

Black Garlic-Porcini

Encrusted Hanging Tender TAKE Mushroom
Risotto, Salsa Verde

"Shrimp Scampi"

Vermouth, Green Garlic, Verde Tagliatelle, Oven Dried 80
Acres Tomato, Lobster Butter

Malfadine

Bolognese, Speck, Smoked Oregano, Parmesan Reggiano 80
Acres Tomato, Lobster Butter

Grilled "Eggplant Parmesan"

Wood Grilled Eggplant, Stracciatella, Pomodoro,
Aged Provolone, "Mom's Spaghetti"



DINE OUT. WIN PRIZES.

Download the Official App at gcrweek.com

PRESENTED BY:

Cincinnati

Ategrity
SPECIALTY INSURANCE COMPANY

BIG ICE

Bob's Red Mill

BULLEIT
FRONTIER
WHISKEY

M MIAMI
UNIVERSITY

Tito's

Cincinnati Children's
changing the outcome together

Party

Pillsbury **CHOCOFLAN**

seamless printing

Handmade
VODKA
EST. 1875