

MoMA Nights Prix Fixe Menu \$28

First Thursday, May 5th, 5:00 – 8:00 PM

Spring Pea Salad

whipped Capri Farm goat cheese, multigrain croutons

Vermentino Argiolas, Sardegna '09
12. Quartino / 32. Bottle

OR

Shaved Prosciutto

slow-roasted peaches, basil

Lambrusca (Sparkling), Lini 910, Emilia-Romagna NV
13. Quartino / 36. Bottle



Cavatelli Pasta

grilled shrimp, asparagus, ramps, parsley pesto, ricotta salata

Cattararato/Chardonnay, Tasca D'Almerita, Leone, Sicilia '09
16. Quartino / 48. Bottle

OR

Braised Lamb

yukon gold potato puree, fava beans, roasted tomatoes, mint

Merlot, Falesco, Umbria, '07
15. Quartino / 44. Bottle



Strawberry Rhubarb Tart

with country cream

Prosecco, Trevisiol (Sparkling), Veneto, NV
16. Quartino / 38. Bottle

OR

Milk Chocolate Cheesecake

caramel crunch, Maldon sea salt

Brachetto d'Acqui (Sparkling), Passione, Piemonte '06
16. Glass (5 oz)

Executive Chef Lynn Bound

Pasty Sous Chef Cristina Nastasi



***MoMA 10% & 20% discounts do not apply to this menu,
due to its already exceptional value.***

Please allow up to one hour to fully enjoy the First Thursday tasting menu.



MoMA Nights Wine List

White Wine

	Bottle	8.5oz Quartino
Prosecco, Trevisiol, Valdobbiadene (Sparkling), Veneto NV	48.	16.
<i>"Notes of pear, green apple, and a minerally-peach off-dry finish. Great frizzante and a touch of sugar to keep it a little on the sweet side."</i>		
Gavi, La Zerba, Piemonte, 2009	44.	15.
<i>100% Cortese. "The wine is pale yellow with a slight sparkle at the rim; the bouquet is delicate and quite elegant with a pleasing floral scent mingled with honeydew melon."</i>		
Vermentino, Argiolas, Sardegna, 2009	32.	12.
<i>90% Vermentino. "Costamolino is a lemon-green in color with intense yet delicate aromas of citrus, pineapple, tropical, fruits, and honey."</i>		
Pinot Grigio, Il Conte, Trentino, IT 2009	28.	11.
<i>100% Pinot Grigio. "The clean, intense aroma and the dry flavour with pleasant citrine aftertaste make this Pinot Grigio a wine of character and versatility."</i>		
Cattararato/Chardonnay, Tasca D'Almerita, Leone, Sicilia, 2009	48.	16.
<i>80% Cattararato, 20% Chardonnay. "Leone offers lovely aromas of pink grapefruit, apple, white peach, and pineapple."</i>		

Red Wine

	Bottle	8.5oz Quartino
Lambrusca, Lini 910, Emilia-Romagna (Sparkling) NV	36.	13.
<i>90% Lambrusco Salamino, 10% Ancelotta. "Low in alcohol, with bright acidity and loads of fruit in the mouth, a gently sparkling red wine."</i>		
Barbera, La Zerba, Piemonte, 2009	32.	12.
<i>100% Barbera. "Medium-bodied wine with bright, red fruit tones that feature hints of violets, earth, and plum with just a whisper of tannin."</i>		
Nero d'Avola, Calea, Sicilia, 2009	28.	11.
<i>100% Nero d'Avola. "Deeply colored and with a beguiling bouquet of violets, blueberry and black olives, this wine draws one in with its warm and generous nature."</i>		
Valpolicella, Allegrini, Veneto, 2008	40.	14.
<i>65% Corvina Veronese, 30% Rondinella 5% Molinara "Vibrant ruby red in color with fresh cherry aromas. This is the perfect accompaniment to Italian antipasti, pasta dishes and other typical Mediterranean cuisine."</i>		
Chianti, Colli Senesi, Tuscany 2007	44.	15.
<i>92% Sangiovese, 8% Merlot. "Deep, purple-flecked ruby red in colour. Wild berries on the nose layered with slight nuances of spice and vanilla."</i>		