

TODD JURICH'S **bistro**



Join us Friday, November 13th 2026 for our
Italian-American Mob Wine Dinner

with Special Guest Somm's Megan Jones (Robins Cellars) & Matt Wallace (RVWD)
Visiting Italian Wines from Sicily, Tuscany, Puglia & Sardinia
with famous & fictional Mobster's favorite dishes

~ Family Supper Antipasto ~

House Cured Duck Pastrami, Mortadella, Capicola, Provolone,
Marinated Olives, Roasted Peppers, Crusty Italian Bread & Butter
Lunato Lambrusco Rosso Dolce dell'Emilia IGT (NV)
I Buongiorno, Salento Fiano Bianco (2024) ~ Puglia, Italy

~ John Gatis' (Spark Steak House) Shrimp Scampi ~

white wine, butter, garlic, lemon / slow roasted polenta
Terredora di Paolo, Campania Falanghina (2022) ~ Campania, Italy

~ Al Capone's Nonna's Campanian Walnut Spaghetti ~

Italian parsley / crushed walnuts / a good olive oil / young pecorino / lemon zest / sweet peppers
Cantina Santadi, Cannonau di Sardegna Pani Lorgia (2022) ~ Sardinia, Italy

~ Tony Soprano's Favorite "Carmela's" Baked Ziti ~

veal, beef & pork meatballs / Sunday gravy / ricotta, mozzarella, parmigiano-reggiano
Buongiorno, Negromaro Salento Rosso (2023) ~ Puglia, Italy
Gulfi, Sicilia Rossojbleo (2024) ~ Sicily, Italy

~ Dolce ~

Don Vito Corleone's "Leave the Gun – Take the Cannoli"

house-made Tiramisu stuffed cannoli / glazed pignoli nuts

***ala Carte \$15 ~ *Bistro Martini Jo or Grappa Di Amarone Della-Valpolicella**

\$89.00 per person, non-inclusive of tax & gratuity

**with 48 hours' notice we are happy to craft a dish to accommodate allergies & dietary requests*

** Service charge may apply*

****menu is subject to change without prior notice**

Discount on Featured Retail Wines To-Go!!