

Brasserie **M** Mémère

SUMMER PASTA DINNER

All Pastas Made In-House

PAIRED WITH ANTINORI WINES

THURSDAY, JULY 16th 2026 6:30PM



Marchesi

ANTINORI

— 26 GENERAZIONI —

FIRST COURSE

SEPIA DITALINI

poached shrimp, tomato consommé, olive oil

SAUVIGNON BLANC/SEMILLION, CASTELLO DELLA SALA

CONTE DELLA VIPERA 2024, UMBRIA

SECOND COURSE

TAGLIATELLE

*sea urchin velouté, young onions,
calabrian chili, lemon gremolata*

CHARDONNAY, CASTELLO DELLA SALA *BRAMITO Del Cervo 2023*

THIRD COURSE

RIGATONI RABBIT RAGU

*panchetta, san marzano tomato, fennel,
pecorino romano, parmesan-reggiano*

PRIMITIVO, TORMARESCA SALENTO *TORCICODA 2023, UMBRIA*

FOURTH COURSE

GELATO

hazelnut croquanti, nutella snow

\$92 PER PERSON

(PLUS TAX & GRATUITY)