



Pasta Puttana Chef's Table Series: Salty, Tart, Savory & Sweet

This month we're all about having excellent taste, literally. So as homage to what is (arguably) our favorite sense, we've composed a five-course feast centered on the elements of taste: Salty, Tart, Savory, and Sweet (we'll save spicy for another menu).

Our Chef's Table dinners are intimate gatherings set right in the Pasta Puttana production space. The meal is prepared before your eyes and served on our custom-made pasta table.

*Pasta Puttana is excited to welcome back Emily Berman who re-joins our team for the dinner as sous chef.

Menu

Pasta Amuse

French Kiss Oyster Agnolotti, aged balsamic gelee, crispy shallot
Prosecco Cocktail

Antipasto

Winter Vegetable Crudo, truffle salumi, black pepper croccantini, house mustard

Brusarol

Polenta stuffed with mushrooms and goat cheese, warm seasonal greens, porcini powder

Hand-Cut Pasta

Fresh Fennel Pici, elk ragu, marinated olives, parmigiano

Sweet Pasta

Gianduia Panzarotti, macerated citrus, chocolate

Ingredients from the dinner are sourced locally and sustainably from Dirk's Fish, Hawk's Hill Elk Ranch, Hidden Springs Creamery, Nordic Creamery, River Valley Ranch, Genesis Growers, and Green Acres Farm.

1407 W. Grand Avenue

Saturday, February 11 & Sunday, February 12

6:30 pm -- 8:30 pm

BYOB

\$85 per person (tax and gratuity included)

Please contact Jessica at 773-439-9623 or jvolpe@pastaputtana.com to reserve your seats (payment confirms your reservation). Or see us in person at the Shop or Green City Market.

Seating is limited so carpe diem!