



**NANDO**  
TRATTORIA



*“Around the World” Wine Dinner*  
*Featuring Live Jazz Music*

**Welcome Wine**

*Ayala Le Blanc de Blancs Champagne 2018*

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**Tuna Tartare**

Sushi-grade tuna loin, crostone, stracciatella

*Hubert Brochard Sancerre 2023*

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**Carpaccio di Wagyu**

Thinly-sliced beef wagyu carpaccio, arugula, artichoke, parmesan, fennel, orange dressing

*Salentein “Los Cerezos” Malbec 2017*

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**Gemelli alla Vaccinara**

House-made gemelli pasta, oxtail ragu

*Famille Perrin Château de Beaucastel*

*Châteauneuf du Pape 2022*

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**Costina di Manzo**

Braised and slow-cooked beef short ribs, mashed potato, spinach

*Penfold’s “Bin 389” Cab. Sauv. / Shiraz 2022*

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**Soufflé al Cioccolato**

Molten chocolate lava cake

*Quinta do Noval Late Bottled Vintage Porto 2016*

*Presented by*  
*Executive Chef Alessio Vullo*

*With special thanks to City of Champaign Soundcheck Grant, Joy Yang, & The Interdisciplinary Institute*