

ITALIAN WINE DINNER

NOVEMBER 2019

-SOCIAL HOUR-

ANTIPASTI

PAN ROASTED MUSSELS

TOLAINI, TOSCANA AL PASSO (2014)

LA CAPRANERA, FIANO (2018)

-FIRST COURSE-

INSALATA DI POLIPO

GRILLED OCTOPUS, ENDIVE, MINT, OLIVES, BEANS, TOMATO, VINAIGRETTE

PALA I FLORI, VERMENTINO DI SARDEGNA (2018)

-SECOND COURSE-

GNOCCHI BOLOGNESE

BEEF, PORK, VEAL, TOMATO, BASIL, PARMIGIANO-REGGIANO, PECORINO ROMANO

DONNA LAURA, CHIANTI CLASSICO BRAMOSIA (2016)

-THIRD COURSE-

BRACIOLE

BEEF, FONTINA, BROCCOLINI, MUSHROOM RISOTTO, MICRO BASIL

CA' VIOLA, BAROLO SOTTOCASTELLO DI NOVELLO (2012)

-FOURTH COURSE-

FROMAGGIO

CANDIED NUTS, FRUIT CHUTNEY, MOSTARDA, HONEY

REMO FARINA, AMARONE DELLA VALPOLICELLA CLASSICO (2015)