



Wine Maker Dinner



Thursday, March 19th @ 6pm

24' Sangiovese paired with Tortellino Fritto e Crostino
Hand-folded tortellini filled with silky porchetta mousse, lightly crisped; Roasted beet & goat cheese crostini with pistachio dust

24' Pinot Grigio paired with Capesante
Caramelized sea scallop atop delicate pea tendrils with cloud-like whipped ricotta

24' Che Fai (Red Blend) paired with Strozzapreti dei Santi
Fresh strozzapreti pasta in tomato cream sauce with Sangiovese-braised sausage and crisp pancetta

23' Barbera paired with Costine di Manzo
Slow-Braised Prime Beef Short Rib over Creamy Mascarpone Polenta with a Porcini-Barbera Reduction

NV' Chardonnay Twany paired with Mascarpone e Lamponi
Silky custard topped with raspberries steeped in Amaretto di Saronno, garnished with artisanal amaretti cookie dust

For more info and reservations:

