



# *Italian Wine Dinner*



**Welcome wine:** Scacciadiavoli Brut Rose'

**The White Pair:** *Casale del Giglio Satrico* and *I Favati Fiano*

**Insalata di Mare Tiepida con Ceci e Rosmarino** - A warm seafood salad of shrimp tossed with creamy chickpeas, fresh rosemary, and a bright lemon-olive oil emulsion.

**The Islands Reds:** 17' *Barbera Sarda* and *Graci Etna Rosso*

**Orecchiette alla Campidanese** - Orecchiette pasta served with a rich tomato ragù made with fennel sausage and saffron, topped with aged Pecorino.

**The Tuscan Reds** – 20' *Sangiovese Orcia* and 17' *Assolatti Montecucco Ris.*

**Rotolo di Maiale ai funghi** - Pork loin roast, stuffed with mozzarella cheese, Artichoke, Pancetta, garlic in a white wine sauce with mushroom. Served with roasted fingerling potatoes.

**The Tannic Reds:** 20' *Rinaldi Barolo* and 15' *Taurasi Riserva*

**Spezzatino di Manzo al Ginepro e Polenta Taragna** - Hearty beef chuck slow-braised with juniper berries, cloves, and bay leaves, served alongside Polenta Taragna enriched with Fontina cheese.

**Spirit:** *Limoncello*

**Torta di Mandorle e Ricotta** - A flourless almond and ricotta cake, served with a dollop of honey-infused whipped cream.

**May 12<sup>th</sup> and 19<sup>th</sup> @6:00 pm - \$118 pp including tax and gratuities**