Wine Pairing Dinner

TERRA MIA CUCINA ITALIANA

NOTTINGHAM CELLARS

Thursday, November 13th @ 6pm

Sauvignon Blanc, Russian River '24

Gamberoni Grigliati e Crudo di Branzino

Grilled Prawns with Saffron Aioli and Branzino Crudo marinated with fresh Lemon juice and Extra Virgin Olive Oil

Gamay Noir, Highland Ranch, Santa Lucia Highland '23

Risotto Cremoso ai Porcini e Formaggio

Creamy Risotto with Porcini Mushrooms and Aged Parmigiano, enriched with a hint of Crème Fraîche

Grenache Sceales Ranch, Alexander Valley '23

Pappardelle al ragu' d'agnello

Handcrafted Pappardelle with Slow-Braised Lamb Ragù

Cabernet Sauvignon, Napa Valley '22

Costolette di Manzo e Gorgonzola

Slow-Braised Beef Short Ribs over Herbed Creamy Polenta, finished with a Velvety Gorgonzola Fondue

Zinfandel Monte Rosso Vineyard '22

Torta al Cioccolato, Panna e Amarene

Dark Black Forest chocolate torte layered with airy, house-whipped crème fraîche panna, Amarena cherries, and crowned with chocolate shavings