

ITALIAN WINE TASTING
MONDAY, APRIL 29TH, 2024
6:00 PM RECEPTION
\$75 PER GUEST

MENU

RECEPTION

Avissi, Prosecco DOC, Veneto

FIRST COURSE

Lunaria, Ramoro Terre di Chieti Pinot Grigio, Abruzzo

Creamy burrata, baby arugula, pickled beets, citrus balsamic with crostini

SECOND COURSE

San Polo, "Rubio" IGT, Toscana

Handmade Italian sausage red pepper ravioli, pecorino Romano tuiles, aglio e olio

THIRD COURSE

Famiglia Cotarella, "Sodale" Merlot, Lazio

Bison chopped steak with mashed potatoes, onion brûlé, mustard demi-glace

FOURTH COURSE

Beni Di Batasiolo, Barolo DOCG, Piedmont

Venison ragù, wild mushroom arancini, shaved Parmesan, fresh herbs