

PAIRING EVENT

Thursday, June 27 @ 6 pm

MENU

Antipasto Social Time

Course One

Insalata di Mare (Octopus, Calamari, Mussels, Clams, Lemon Salmoriglio)

PAIRING: Guado al Tasso Scalabrone Rosé, Bolgheri, Tuscany, Italy

Course Two

Spaghetti alla Chitarra Caccio and Pepe table-side in
Parmiggiano Cheese Wheel

PAIRING: Castella della Sala Bramito, Umbria, Italy

Course Three

Table-side ***Filet of Bronzino with Summer Salad***

PAIRING: Guado al Tasso Vermentino, Bolgheri, Tuscany, Italy

Course Four

Lemon Sorbeto Intermezzo

Course Five

***Pan-Seared Duck Breast w/ Amarena Cherry Demi
and Champagne Risotto***

PAIRING: Guado al Tasso Il Bruciato, Tuscany, Italy
and Marchese Chianti Classico Riserva, Tuscany, Italy

Course Six

Sweet Cream Ricotta Dolce

PAIRING: Vin Santo

House-made Italian Bread with Herb Oil

