



Wine Maker's Dinner February 23, 2017

Benvenuto

Antipasti

Guance di Ippo alla Zafferano

Saffron brined Halibut cheeks, roasted and served on wild greens.

Verdicchio dei Castelli di Jesi "Casal di Serra," 2015

Fegato al Rustica

Chicken liver, sautéed with onion and pickled pepper, served on polenta.

Verdicchio dei Castelli di Jesi, "Plenio" Riserva, 2012

Primo

Canneloni al Forno

Pasta filled with a ricotta and chicken and finished with our house Ragu and Besciamella.
Riccardo's family recipe from le Marche.

Rosso Conero, Riserva "Cumaro," 2011

Secondo

Cif e Cif

A regional dish Named after the sound it makes while cooking it.
Stewed pork and pork ribs served with Vialone rice.

Rosso Conero, Riserva "Campo San Giorgio," 2010

Dolce

Crostata di Ricotta

A nut crust filled with a filling of ricotta, rum and dried fruits.

Fattoria Coroncinio "Bambule", 2011