



Riccardo's

EST 1980

RISTORANTE

Winemakers' Dinner Series

October 12, 2017

**"Cena d'Amicizia" Benvenuto a
Gianni Bertolino**

Antipasti

Arancini di Zucca

Butternut Squash and Saffron Risotto, stuffed with a whisper of Mozzarella, shaped into little spheres, breaded and fried until golden orange, served with a shallot cream sauce.

Gavi del Comune di Gavi, DOCG, 2016

Bruschetta con Lardo e Formaggio

Toasted bread topped with thinly sliced Lardo, paired with Pecorino Toscano Stagionato cheese.

Barbera d' Asti, DOCG "La Villa", 2015

Primo

Tagliatelle con Testa di Porco

A rich stewed sauce of pork, seasoned with star anise & garlic, then rounded out with onion, tomato, and local Jimmy Nardello peppers, tossed with imported egg pasta.

Barbera d' Asti, DOCG Superiore, "Le Rocchette", 2013

Secondo

Brasato di Manzo con Peperoni Dolci

Braised beef chuck roast, marinated in red wine and herbs, cooked with local Jimmy Nardello peppers, served with seasonal vegetable.

Barbera d' Asti Superiore "Nizza" DOCG, 2013

Dolce

Pan Perduto

A bread pudding, made with chocolate, orange, coffee, topped with a caramel sauce.

Moscato d' Asti, DOCG "Pian Centive", 2015