

A Night of Italian Wines
Featuring
Angelica Bisci, Antonella Mancini
& Claudio Salvador

Welcome Bite

Anti Pasti Station
Cocktail Hour

First Course

Vermentino di Gallura, Cantina Pedres (Sardegna Island)
Poached Shrimp with Smoked Pancetta, Cream, Crispy Greens, in Smoked Glass

Second Course

Primitivo "Qvid", Tenuta Giustini (Puglia)
Braised Ohio Beef Cheek, Creamy Polenta

Third Course

Le Corgne Rosso, Fendi (Umbria)
Prosciutto Wrapped Pork Tenderloin, Sweet Potato, Sage

Fourth Course

De Settesoli, Cava & Grasselli, (Umbria)
Orecchiette, Lamb Ragu, House Made Ricotta, Broccoli Tops

Dessert Course

Primitivo Di Manduria, Tenuta Giustini (Puglia)
"Camouflage" Gelato
Tribute to Chef Massimo Bottura