





Viaggio in Italia

Five-Course Wine Dinner

Tuesday, December 1st at 6:30pm

Featuring Guest Chef Antonio di Cesare

Lorenzo Scarpone, Villa Italia Wine Imports

Variety of Italian Appetizers

Prosecco Superiore, Gemini, Valdobbiadene, Veneto

Sformato al Parmigiano e Porcini

parmigiano cheese souffle topped with fresh porcini mushrooms

Grignolino d'Asti '25, Gianni Doglia, Piemonte

Raviolo Piemontese

ravioli filled with a soft-boiled quail egg, spinach, ricotta and white truffle

Pecorino Colli Aprutini '24, Scarpone, Abruzzo

Filetto di Branzino con Crema ai Peperoni

fresh sea bass seared with a sweet bell pepper cream sauce

Verdicchio Riserva '22, Salmariano, M. Campi, Marche

Guancia di Manzo Brasata al Vino Rosso

tender beef cheek braised with red wine and served with millefoglie de patate

Montepulciano d'Abruzzo Riserva '15, Tribute, Scarpone

Semi-Freddo alle Nocciole e Pistacchio

light, frozen custard with hazelnuts and pistachios

Moscato D'Asti '25, La Giostra, G. Doglia, Piemonte

Choice of regular coffee or tea

Dinner and Wine: $120 per person plus gratuity and tax

Wine can be purchased after the event

Reservations only - Seating is limited