

AMARONE & BAROLO
WINE DINNER | \$119
MAY 21st, 6:00 PM

COCKTAIL HOUR

Assorted Olives Imported from Italy

paired with:

**Prosecco Superiore di Valdobbiadene DOCG,
Zuccheto Puro Fol, Italy**

APPETIZERS

Cicchetto Veneto Saur

Cold Bruschetta with Marinated Shrimp, Sautéed Caramelized Onion, Toasted Pine Nuts

paired with:

Coffele Soave Classico Castel Cerino DOC - 2021

PASTA

Gnocchi Quattro Formaggi

Homemade potato gnocchi in a light cream sauce with four imported Italian cheeses. 

paired with:

Rubinelli Vajol Valpolicella Classico - 2022

RISOTTO

Risotto Radicchio, Alto Adige Speck, Gorgonzola DOP

Risotto with Parmigiano, red radicchio, imported speck from Alto Adige, and gorgonzola DOP.

paired with:

Rubinelli Vajol Amarone Classico della Valpolicella - 2015

ENTREE

Brasato Al Barolo DOCG "Single Vineyard La Serra - 2013"

Braised slow-cooked beef in Barolo DOCG "Single Vineyard La Serra - 2013", served with a mini 

paired with:

Villa Penna Barolo DOCG La Serra - 2013

DESSERT

Tiramisu

paired with:

Grappa di Valpolicella

