

Wine Dinner

Sardegna

April 25 6:30pm

Antipasto

Fregola ai frutti di mare – Seafood Fregola

*Fregola ai gamberi al vapore, capesante e cozze con vino bianco,
pomodoro basilico e aglio*

Steamed shrimp, scallops, mussels and clams tossed with tomatoes, white wine,
basil and garlic served with fregola

Wine: Rose' 2023

Primo

Malloreddus alla Campidanese

Malloreddus al ragu di maiale, con finocchio, cipolla e zafferano
Malloreddus pasta served with a pork ragu consisting of ground pork,
fennel, onion, basil and saffron

Wine: Merlot 2021

Secondo

Panada di Agnello – Lamb Panada

Tradizionale torta salata sarda "panada" con agnello patate, carote, sedano e piselli
Lamb, potatoes, onions, celery, carrots and peas baked in a traditional sardinian pastry crust

Wine: Cabernet Sauvignon 2022

Dolce

Panna cotta ai frutti di bosco

Panna cotta con coulis ai frutti rossi e frutti di bosco freschi
Italian cream based custard served with fresh berries and a berry coulis

Wine: Black Raspberry N.V.

\$85/person including tax and gratuity

Substitutions and modifications politely declined