

WINE DINNER

ABRUZZO

Thursday April 30th, 6:30pm

Antipasto - Appetizer

*carciofi, mozzarella e prosciutto
avvolti in una delicata pastafoiglia al forno
Artichoke Flan - Artichokes, aged prosciutto,
and mozzarella baked in a flaky pastry dough*

Wine: Chardonnay 2013

Primo - First Course

*maccheroni alla chitarra
con ragu di agnello
In-house made spaghetti abruzzesi
hand shaped on the traditional "chitarra"
finished with a lightly spicy tomato and lamb ragu'*

Wine: Stella 2014

Secondo - Second Course

*Cif & Ciaf - Stufato di maiale
in umido con sedano, carote, cipolle
Peperoncini, sfumato al vino bianco
Cif & Ciaf - Abruzzese pork stew, gently cooked
with carrots, celery and onion,
finished in a Narcisi Chardonnay*

Wine: Brezza Marina 2013

Dolce - Dessert

*crepes abruzzesi alla mela e cannella
cosparse da panna al brandy
In-house made crepes rolled over
cinnamon and sugar coated apples
topped with a brandy cream sauce*

Wine: Black Raspberry 2014