

# Wine Dinner

## Marche

Thursday August 27th, 6:30pm

### Antipasto - Appetizer

*Olive all'ascolana ripiene*

*come da tradizione,*

*impanate e fritte*

Italian green olives

stuffed with ground beef,

pork, pecorino cheese and lemon zest.

Breaded and deep fried golden brown.

A delicacy from the city of Ascoli

**Wine: Noiret 2013**

### Insalata - salad

*Vincisgrassí marchigiani*

Marchigiana style in-house made egg lasagna

layered with ground veal, sliced prosciutto,

porcini mushrooms, fresh herbs,

Parmigiano Reggiano,

and a rich marsala cream sauce

**Wine: Stella 2014**

### Primo - First Course

*Sogliola al limone*

*pesarese*

Pan fried sole topped with a fresh lemon sauce

served over an orzo salad

**Wine: Traminette 2013**

### Dolce - Dessert

*Torta alla fragola anconetana*

Moist strawberry cake topped with

a strawberry cream cheese icing

**Wine: Black Raspberry 2013**