

Wine Dinner

Trentino Alto Adige

Thursday February 25th, 6:30pm

Zuppa - Soup

*Canederli alla tirolese con speck,
in brodo vegetale*

Canederli – traditional bread dumplings
enriched with Trentino speck,
served in a vegetable broth

Wine: Brezza Marina 2013

Primo - First Course

*Goulash di carne alla tirolese
servito con peperoni verdi,
pancetta, patate e pomodori*

Tirolese style beef goulash with bell peppers,
pancetta, potatoes and crushed tomatoes

Wine: Cabernet Sauvignon 2014

Secondo - Second Course

*Trota alla bolzanina,
saltata in padella e guarnita con spinaci
e Spätzle fresco alle erbe*

Lightly breaded pan fried trout Bolzano style,
served with a fresh herb spätzle
and sautéed spinach

Wine: Chardonnay 2014

Dolce - Dessert

*Duo alle mele trentine
Frittella di mele impanata e fritta
accompagnata da strudel alle mele,
cannella, uvetta e rum speziato*

Trentino Apple Duo

Batter dipped apple fritter, accompanied by
a traditional apple, cinnamon, raisin and spiced rum strudel

Wine: Sogni D'oro - Late Harvest Vidal Blanc 2014

Substitutions and modifications politely declined