

Wine Dinner

Basilicata

Thursday May 26th, 6:30pm

Antipasto - Appetizer

*Torta salata lucana alle verdure
con finocchio, salsiccia e rucola*

Hearty savory pie lucania style,
filled with roasted fennel,
sausage and arugula

Wine: Brezza Marina 2012

Primo - First Course

*Zuppa di pesce alla santavenere
con peperoni verdi*

Traditional Basilicata seafood soup
with grouper, monkfish, shrimp and peppers
in a thick and delicious broth

Wine: Rosabella 2013

Secondo - Second Course

Grano con ragu' alla Potentina

From the city of Potenza, a rich farro stew with pork shoulder,
peperoncino, san marzano tomatoes and spices

Wine: Cabernet Sauvignon 2015

Dolce - Dessert

*Torta alle prugne
Marinate in vino rosso*

A favorite dessert from Basilicata
Plums poached in a red wine syrup
baked in a golden buttery cake

Wine: Sangria N.V.

Substitutions and modifications politely declined