

Wine Dinner

Veneto

Thursday June 23rd, 6:30pm

Antipasto - Appetizer

Risi & Bisi

*Tradizionale Risotto e piselli alla Vicentina,
con pancetta croccante e radicchio travigiano grigliato*

Risi & Bisi

Creamy Risotto Vicentina style with peas,
crispy pancetta, sautéed shrimp
and grilled traditional Trevigiano radicchio

Wine: Chardonnay 2014

Primo - First Course

Bucatini alla veneziana

con ragu' all'anatra e funghi

Slow roasted duck ragu' with wild mushrooms,
tomatoes and fresh herbs, tossed with bucatini pasta

Wine: Stella 2015

Secondo - Second Course

Feagato alla veneziana con cipolle

in riduzione di vino rosso, accompagnato da Polenta

Classic Venetian pan seared liver and onions glazed
with a Narcisi red wine reduction

served with a creamy smoked pork belly polenta

Wine: Noiret 2014

Dolce - Dessert

Semplicemente Tiramisu'

Tiramisu'

literally "lift me up", the world famous dessert invented in Veneto!

Mascarpone cheese mousse over espresso soaked lady fingers
delicately dusted with cocoa powder and chocolate shavings

Wine: Bel Sogno 2013

Substitutions and modifications politely declined