

Wine Dinner

Marche

Thursday August 25th, 6:30pm

Antipasto - Appetizer

*Calamari ripieni al vitello e salsiccia piccante
in salsa di pomodoro*

Fresh calamari stuffed with veal and hot sausage
slow cooked in a rich traditional roasted tomato sauce

Wine: Brezza Marina 2012

Primo - First Course

*Brodetto di San Benedetto del Tronto
Cozze, vongole, tonno, gamberi,
consumati in brodo di pesce servito con crostini all'aglio*

Fresh mussels, clams, mahi and shrimp
in a spicy seafood broth served with toasted garlic bread

Wine: Chardonnay 2013

Secondo - Second Course

*Porchetta alla Marchigiana
ripiena al finocchio e rosmarino
accompagnata da farro*
Boneless pork loin wrapped in pork belly,
roasted with fennel,
garlic and rosemary,
served over farro with pan sauce

Wine: Cabernet Sauvignon 2015

Dolce - Dessert

Crostata alla frutta Anconetana
The most classic rustic dessert
A pastry crust filled with a
blackberry and fig jam

Wine: Bel Sogno 2013