

# WINE DINNER

## LAZIO

Thursday October 27th, 6:30pm

### Antipasto - Appetizer

*Peperonata alla Romana*

*Con Pecorino Romano D.O.P.*

*Peperonata alla Romana*

A Roman interpretation of this classic Italian dish

Chunks of sweet peppers cooked with onions, tomatoes, garlic and a hint of anchovies served with crusty bread and Pecorino Romano

**Wine: Brezza Marina 2013**

### Primo - First Course

*Straccettí alla Romana alla salvía*

*in vino bianco*

Thin strips of beef, sautéed with garlic, white Narcisi wine and fresh sage served over a bed of fresh arugula

**Wine: Noiret 2014**

### Secondo - Secondo Course

*Coníglío all'Etrusca in vino rosso*

*e místo di verdure, accompagnato da polenta*

*Etruscan style rabbit*

An ancient recipe of rabbit braised in Narcisi red wine with carrots, celery, onions and extra virgin olive oil accompanied with soft polenta

**Wine: Cabernet Sauvignon 2015**

### Dolce - Dessert

*Patína de Pírís*

Ancient roman dessert, pears pureed with honey and spices baked in a casserole dish

**Wine: Bel Sogno 2013**