

# Wine Dinner

## Sardegna

Thursday September 29th, 6:30pm

### Zuppa - Soup

*Minestra alla sarda con fave, fagioli e ceci*  
A rich traditional bean soup with chick peas,  
cannellini and fava beans  
with onions, tomatoes and cabbage

**Wine: Cabernet Sauvignon 2015**

### Insalata - Salad

*Insalata di mare con cozze, vongole, gamberi, calamari*  
*Bietole rosse e lattuga novella*  
*in vinaigrette di extra vergine di oliva*  
A salad of mussels, clams,  
shrimp and calamari in a light extra virgin olive oil vinaigrette  
with baby salad greens and beets

**Wine: Rosabella 2014**

### Primo - First Course

*Agnello alla Sassarese*  
*Accompagnato da risotto ai funghi e finocchio*  
Slow roasted lamb leg served over a wild mushroom barley risotto  
with fresh fennels & roasted onions

**Wine: Noiret 2014**

### Dolce - Dessert

*Pardulas Sarde tradizionali*  
*con ricotta, miele, zafferano e*  
*buccia d'arancia grattugiata*  
Pardulas - Ancient Sardinian dessert  
A baked bun of semolina stuffed with  
ricotta cheese honey, orange zest and saffron

**Wine: Sangria 2015**