

Wine Dinner

Calabria

Thursday February 23th, 6:30pm

Antipasto - Appetizer

*Polpette calabresi di melanzane
con peperoncino piccante e salsa al pomodoro*
Zesty eggplant (meatless) meatballs
with a little spicy kick of calabresi peppers
accompanied with a marinara sauce
dusted with freshly grated Pecorino Crotonese

Wine: Brezza Marina 2013

Primo - First Course

*Cannelloni di ricotta, maiale, melanzane e zucchini
con caciocavallo silano e salsa ai peperoni arrostiti*
In-house made cannelloni stuffed with ground pork,
ricotta, eggplant, zucchini
topped with caciocavallo cheese
served with a roasted red pepper sauce

Wine: Stella 2015

Secondo - Secondo Course

Pescespada grigliato
Servito su olive, capperi, un "tocco" di acciughe
e limone grattugiato
Fresh grilled swordfish over olives, capers, a hint of anchovy
Topped with fresh herbs and citrus zest

Wine: Traminette 2013

Dolce - Dessert

Mostaccioli calabresi con miele, marmellata di fichi
e fichi secchi - un classico
Calabrian honey cookies, served with fig jam
and dry figs drizzled with honey

Wine: Niagara 2015

Substitutions and modifications politely declined