

WINE DINNER

PUGLIA

Thursday June 22nd, 6:30pm

Antipasto - Appetizer

*Bruschetta alla melanzana con pomodori,
cipolle e mozzarella di bufala*

Eggplant Bruschetta

Fried eggplant topped with roasted tomatoes, roasted onions,
buffalo mozzarella and marinara sauce

Wine: Stella 2016

Primo - First Course

Pasta e fagioli

tradizionale pugliese

Pasta e fagioli

Traditional hearty pugliese soup with pancetta,
cannellini beans and vegetables
with ditalini pasta in a rich broth

Wine: Noiret 2016

Second - Second Course

Tradizionali orecchiette

ai broccoli e finocchio

Orecchiette alla pugliese

Orecchiette pasta with hot and sweet sausage,
broccoli, fennel, tomatoes
in extra virgin olive oil, garlic
and grated pecorino pugliese

Wine: Brezza Marina 2013

Dolce - Dessert

Ciambella alle mele

con mascarpone al limone

Ciambella pugliese

Apple cake served with
lemon mascarpone cheese

Wine: Seyval Blanc 2014

Substitutions and modifications politely declined