

# Wine Dinner

## Basílicata

Thursday October 26th, 6:30pm

### Primo - First Course

*Mezzí rigatoní con ragu' della mamma*

Traditional slow simmered pork ragu' - della mamma - with rosemary, garlic, tomatoes and senise peppers tossed with mezzí-rigatoni pasta

**Wine: Cabernet Sauvignon 2016**

### Insalata - Salad

*insalata dí verdure dí stagione, pomodori e mandorle  
con vinaígrette dí aceto balsamíco*

Mixed greens with olives, roasted peppers, tomatoes and almonds  
drizzled with an extra virgin olive oil and balsamic vinaigrette

**Wine: Rosabella 2016**

### Secondo - Second Course

*Merluzzo al forno al víno bíanco Chardonnay,  
servíto con patate e cipolle arrostité*

Baked Cod in a Narcisi Chardonnay sauce with pepper flakes and parsley  
served with potatoes and roasted onions

**Wine: Brezza Marina 2013**

### Dolce - Dessert

*Sanguínaccío (senza sangue) tradízionale lucano  
accompagnato da savoiardi e ricotta al miele*

Traditional sweet cream and bitter dark chocolate dessert  
served with savoiardi cookies and honey infused ricotta

**Wine: Sogni d'Oro 2014**

**Substitutions and modifications politely declined**