

# Wine Dinner

## Umbria

Thursday September 28th, 6:30pm

### Antipasto - Appetizer

*Bruschetta alla Umbra con olio aromatizzato al tartufo  
e grattugiata di ricotta salata*

*Bruschetta brushed with extra virgin olive oil  
topped with tomatoes, fresh basil and grated ricotta salata  
finished with a drizzle of truffle oil*

**Wine: Sangiovese 2016**

### Zuppa - Soup

*Imbrecciata Umbra*

*Stufato con lenticchie, ceci, farro, salsiccia e finocchio*  
Traditional Umbrian slow simmered stew with lentils, spelt,  
garbanzo beans, barley, sausage and fennel

**Wine: Brezza Marina 2013**

### Second - Second Course

*Agnello arrosto in forno a legna con rosmarino e salvia  
accompagnato da risotto ai funghi porcini e asparagi grigliati*  
Wood fired roasted leg of lamb rubbed with rosemary, sage, garlic and olive oil  
accompanied by a porcini mushroom risotto and grilled asparagus

**Wine: Stella 2016**

### Dolce - Dessert

*Ciambella salata al rosmarino e pecorino umbro*  
*Accompagnato da fichi al cioccolato*  
Savory dessert bread filled with rosemary, basil, pecorino umbro  
accompanied by chocolate dipped figs

**Wine: Concord 2016**

**Substitutions and modifications politely declined**