

# Wine Dinner

## Natale Italiano

Tuesday December 19th, 6:30pm

### Primo - First course

*Pescespada grigliato*  
*servito con linguine alla Puttanesca*  
Grilled swordfish served over fresh linguine  
In the traditional Puttanesca sauce of  
capers, olives and tomatoes

**Wine: Brezza Marina 2013**

### Insalata - Salad

*Insalata di mare di gamberi, calamari, vongole e cozze in salsa di agrumi*  
*con finocchio, peperoni e verdure di stagione*  
*Shrimp, mussels, clams and calamari*  
*in a citrus and olive oil dressing*  
*with fennel and red pepper served over a bed of mixed greens*

**Wine: Alba 2016**

### Primo - Main Course

*Merluzzo in padella servito con spinaci e peperoni arrostiti*  
*su letto di fagioli cannellini*  
*Pan seared cod, served over spinach and roasted red peppers*  
*over a bed of cannellini beans and greens*

**Wine: Rosabella 2016**

### Dolce - Dessert

*Panettone tradizionale di Milano*  
*servito con salsa all'arancia*  
Classic Panettone in a bread pudding version  
baked in eggs with raisins and cream  
served with a spiced orange sauce

**Wine: Niagara 2016**

**Substitutions and modifications politely declined**