

Wine Dinner

Calabria

Thursday March 29th, 6:30pm

Antipasto - Appetizer

*Crostini alla 'ndujia e formaggio,
con miele e timo*

'Nduja spread with goat cheese
honey and thyme on toasted crostini

Wine: Brezza Marina 2013

Primo - First Course

*Melanzane alla calabrese ripiene con trito di maiale,
pecorino crotonese, aglio e pan grattato
A calabrese tradition*

*Roasted eggplant stuffed with ground pork,
Grated pecorino crotonese cheese,
fresh garlic and bread crumbs*

Wine: Stella 2016

Secondo - Secondo Course

*Pescespada grigliato guarnito
con prezzemolo, origano, menta
e limone grattugiato*

Fresh grilled swordfish topped with extra virgin olive oil,
garlic, parsley, lemon zest, oregano and mint

Wine: Rosabella 2017

Dolce - Dessert

*Pitta 'nchiusa con uvetta, miele, noci,
buccia d'arancia e cannella
un classico calabrese*

Pitta 'nchiusa - Calabrian traditional pastry
rolled with raisins, honey, walnuts,
orange zest and cinnamon baked golden brown.

Wine: Bel Sogno 2015

Substitutions and modifications politely declined