

# Wine Dinner

## Molise

Thursday April 26 th, 6:30pm

### Antipasto - Appetizer

*Cozze ripiene al forno con spinaci,  
cipolla e limone grattugiato*

Broiled mussels stuffed with garlic, spinach,  
onion, parsley and lemon zest

**Wine: Seyval Blanc 2015**

### Primo - First Course

*Stufato di agnello alla molisana con carote,  
patate, cipolle e rosmarino*

Braised lamb slow cooked with potatoes, carrots,  
Onions, peppers and rosemary

**Wine: Cabernet Sauvignon 2017**

### Secondo - Second Course

*Merluzzo arracanato*

*Merluzzo fresco al forno con pomodorini, olive e  
frammenti di pane alle noci e uvetta*

Fresh cod baked with cherry tomatoes, olives and a  
toasted walnut and raisin bread crumb topping

**Wine: Brezza Marina 2013**

### Dolce - Dessert

*Tortino al panettone e frutti di bosco  
e crema al mascarpone*

*Panettone berry cake*

*Sliced Panettone bread layered  
with fresh raspberries, blueberries  
and a mascarpone frosting*

**Wine: Black Raspberry**

**Substitutions and modifications politely declined**