

WINE DINNER

LAZIO

Thursday August 23rd, 6:30pm

Antipasto - Appetizer

*Carciofi alla romana saltati in padella
serviti con panna al limone*

*Artichoke "alla romana"
egg and parmigiano battered artichokes
with a lemon cream sauce*

Wine: Gewurztraminer 2017

Primo - First Course

*Spaghetti all'Amatriciana
un classico della cucina romana*

*Fresh spaghetti "all'Amatriciana" tossed in a spicy tomato sauce
with pancetta and aged Pecorino Romano D.O.P.*

Wine: Sangiovese 2016

Secondo - Second Course

Abbacchio alla Romana

*Pan seared rack of lamb served with a wild mushroom fricassee
and soft polenta; topped with rosemary jus*

Wine: Stella 2017

Dolce - Dessert

*Torta alla ricotta
con fragole fresche e panna*

*Lemon ricotta cake
Topped with fresh strawberries
and whipped cream*

Wine: Concord 2016

Substitutions and modifications politely declined