

Wine Dinner

Marche

Thursday May 31st, 6:30pm

Antipasto - Appetizer

Olive all'Ascolana

Un classico marchigiano.

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Green olives stuffed with ground pork, beef,
Parmigiano and lemon zest;
breaded and deep fried

Wine: Sangiovese 2016

Primo - First Course

Brodetto all'Anconetana

*Tradizionale stufato di pesce fresco
con pomodori e zafferano*

Traditional Ancona style stew with a variety of seafood including shrimp,
mussels, squid, swordfish in a
saffron, tomatoes, celery broth.

Accompanied with toasted garlic bread.

Wine: Brezza Marina 2013

Secondo - Second Course

Vincisgrassí

Lasagna alla Marchigiana

con funghi, vitello e besciamella

Vincisgrassi, the Marchigiana version of Lasagna
layered with ground veal, roasted mushroom, parmigiano,
and a velvety béchamel sauce

Wine: Gewürztraminer 2015

Dolce - Dessert

Panna cotta alla vaniglia

con fragole e cioccolato

Vanilla bean panna cotta served with
chocolate ganache
and fresh strawberries

Wine: Bel Sogno 2016

Substitutions and modifications politely declined