

Wine Dinner

Sardegna

Thursday June 21st, 6:30pm

Antipasto - Appetizer

*Pomodori ripieni con
risotto ai frutti di mare
e pecorino sardo stagionato*

Oven roasted tomatoes
stuffed with a seafood risotto,
aged pecorino sardo cheese
and seasoned bread crumbs

Wine: Sangue di Giove 2017

Primo - First Course

Minestrone della longevita' Sardo

Sardinian "longevity" minestrone with fregula pasta,
great northern beans, fava beans, fennel and crushed tomatoes
in a vegetable broth

Wine: Pinot Grigio 2017

Secondo - Second Course

*Costolette di cinghiale arrostite
con glassa barbecue, accompagnate da
patate al tartufo*

Grilled wild boar ribs in a barbecue glaze
served with truffle potatoes

Wine: Stella 2016

Dolce - Dessert

*Sbriciolona alla pera e lamponi con cannella,
servito con gelato di vaniglia e mandorle tritate*
Crisp with cinnamon glazed pears and fresh raspberries
baked with an almond and oat topping served à la mode

Wine: Sangria N.V.

Substitutions and modifications politely declined