

# Wine Dinner

## Natale Italiano

Tuesday December 18th, 6:30pm

### Antipasto - Appetizer

*Zuppa di fagioli cannellini con olio infuso al rosmarino  
accompagnato da croutons al pesto*

Cannellini bean soup with rosemary infused extra virgin olive oil  
and pesto croutons

**Wine: Sangiovese 2016**

### Primo - First Course

*Linguine fresche alle vongole e cozze  
~ un classico natalizio ~*

Fresh linguine pasta tossed with a white clam sauce  
and topped with steamed mussels

**Wine: Chardonnay 2017**

### Second - Second Course

*Ossobuco a cottura lenta  
servito con patate al tartufo,  
verdure arrostate e gremolata*

Slow braised Ossobuco alla Milanese  
served with truffle potatoes,  
roasted vegetables and gremolata

**Wine: Noiret 2016**

### Dolce - Dessert

*Panettone "in carrozza"  
Con zucchero alla cannella e  
fette di banana in salsa Foster*

Panettone bread pan fried in a cinnamon sugar egg batter  
topped with sliced bananas and foster sauce

**Wine: Niagara 2017**

**Substitutions and modifications politely declined**