

Wine Dinner

Abruzzo

Thursday February 28th, 6:30pm

Zuppa - Soup

*Cremona zuppa di broccolì romaneschi con scamorza,
olio al tartufo e granola*

*Creamy Romanesco soup with scamorza cheese,
truffle oil and granola*

Wine: Chardonnay 2017

Primo - First Course

Timballo di Scrippelle

*Con mozzarella affumicata,
spinaci e polpettine*

*Traditional scrippelle(crepes) layered in a lasagna style
with smoked mozzarella, spinach,
tomato sauce and baby meatballs*

Wine: Noiret 2016

Second - Second Course

*Bistecca di agnello guarnito con funghi porcini,
rosmarino e panura*

*T-bone lamb loin chop with a porcini and panko crust
drizzled with a rosemary lamb jus*

Wine: Stella 2017

Dolce - Dessert

*Spumone al pistacchio e ciliegie
guarnito al cioccolato*

*Pistachio and cherry layered spumoni cake
garnished with a chocolate icing*

Wine: Concord 2017

Substitutions and modifications politely declined