

WINE DINNER

PUGLIA

Thursday May 30th, 6:30pm

Antipasto - Appetizer

*Bruschette ai funghi e burrata,
aromatizzate con timo*

Wild mushroom bruschetta
topped with burrata cheese and thyme

Wine: Sangue di Giove 2018

Primo - First Course

*Polpette fritte alle melanzane
con capperi, basilico, menta e pan grattato,
accompagnate da salsa al pomodoro*

Lightly fried Meatless eggplant meatballs
with capers, basil,
mint and bread crumbs
served with tomato sauce.

Wine: Cabernet Sauvignon 2017

Second - Second Course

*Lonza di agnello arrostito
servito con purea di piselli e menta
jus al sangiovese*

Roasted lamb loin served with a pea and mint puree,
Sangiovese wine jus and potato gratin

Wine: Sangiovese 2016

Dolce - Dessert

*Pasticciotto tradizionale pugliese,
ripieno con crema al limone e vaniglia*

Traditional Pasticciotto pugliese,
baked pastry filled with a velvety lemon and vanilla custard

Wine: Sangria N.V.

Substitutions and modifications politely declined