

# Wine Dinner

## Trentino Alto Adige

Thursday April 25th, 6:30pm

### Antipasto - Appetizers

*Bretzels Altoatesinini*  
*accompagnati da mostarda piccante*  
Traditional Bretzels served  
with a spicy mustard dip

**Wine: Riesling 2017**

### Primo - First Course

*Gnocchi agli spinaci*  
*con salsa ai funghi e speck D.O.P.*  
Potato and spinach gnocchi  
served with a speck  
and wild mushroom cream sauce

**Wine: Noiret 2016**

### Secondo - Second Course

*Petto di anatra in padella*  
*con verdure al forno e*  
*glassa all'aceto balsamico e miele*  
Pan seared duck breast  
served with roasted root vegetables  
and a balsamic honey glaze

**Wine: Sangiovese 2016**

### Dolce - Dessert

*Strudel alla mela tradizionale con noci,*  
*uvetta, cannella e limone grattugiato*  
*accompagnato da gelato alla vaniglia e caramello*  
Traditional apple strudel with raisins, walnuts,  
cinnamon sugar and lemon zest  
topped with vanilla ice cream  
and caramel sauce

**Wine: Niagara 2017**

**Substitutions and modifications politely declined**