



MENU

Friday, August 9, 2019

Passed Hors d'oeuvres

Local Red Shrimp Arancini,
Fettunta Bruschetta with Caponata Salad.

Paired with
Pighin Collio DOC, Pinot Grigio

Amuse

Lobster Ravioli, Sweet Corn, Chives,
Greco di Tufo Lobster Cream.

Paired with
Villa Matilde Greco di Tufo 2017

Fish

Pan Seared Local Golden Tile, Spinach Gnudi,
Roasted Butternut Squash, Heirloom Tomatoes,
Calabrian Chili Butter and Tomato Broth.

Paired with
Michele Chiarlo La Court Barbera Riserva 2015

Veal

Porcini Dusted and Pan Roasted Veal Loin,
Wild Mushrooms, Kale Polenta.

Paired with
Tenute del Cabreo Il Borgo 2016

Beef

Rib Eye Braciola with Pecorino,
Provolone, Pignolias, Parsley Bread Crumbs,
Pumpkin Risotto, Sautéed Baby Zucchini,
Blackberry Biserno 2015 Reduction.

Paired with
Tenute di Biserno, "Biserno" 2015

Dessert

Organic Nectarines, Peaches, Raspberries,
Mascarpone, Amaretto and Ladyfingers.

Paired with
Michele Chiarlo Nivole Moscato d'Asti 2017

For tickets and more information, log onto

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