

# PANE & VINO

JOIN US FOR OUR FIRST  
ITALIAN WINE & FOOD PAIRING DINNER  
MONDAY, MAY 20<sup>TH</sup>, 6.30PM  
\$51 + Taxes & Gratuity

For Reservations:  
[panevinocharleston@hotmail.com](mailto:panevinocharleston@hotmail.com)  
(843)-564-1765

## APPETIZERS

### **Insalata Caprese**

*Fresh buffalo mozzarella, sliced tomato, extra virgin olive oil and fresh basil*

FROM THE CELLAR: *Pinot Grigio DOC 2022, Corti Benedettine* -Veneto-

**OR**

### **Carpaccio al Tartufo**

*Thinly sliced raw beef tenderloin with shaved truffles and truffle olive oil*

FROM THE CELLAR: *Sangiovese DOC Colli Martani 2020, Terre de La Custodia* -Umbria-

## MAIN COURSE

### **Ravioli ai Funghi Porcini**

*Housemade porcini mushroom ravioli in a light cream sauce*

FROM THE CELLAR: *Friularo di Bagnoli DOC Ambasciatore 2017, Conselve* -Veneto-

**OR**

### **Risotto alla Milanese**

*Classic Italian risotto recipe made with arborio rice and saffron threads. Served with sausage and topped with parmigiano.*

FROM THE CELLAR: *Cesanese Lazio IGT 2022, Volpetti* -Lazio-

## SECOND COURSE

### **Pollo al Limone e Capperi**

*Thin chicken breast baked in a butter, capers, white wine and lemon sauce. Served with sauté potatoes.*

FROM THE CELLAR: *Rosso di Montepulciano DOC Petaso 2018, Montemercurio* -Toscana-

**OR**

### **Cernia alla Romana**

*Grouper fillets poached in a zesty tomato sauce with capers, olives, and a hint of white wine.*

FROM THE CELLAR: *Verdicchio dei Castelli di Jesi Classico DOC 2022, La Canosa* -Marche-

## DESSERT

### **Gelato**

FROM THE CELLAR: *Moscato D'Asti DOCG 2021, La Caudrina* -Piemonte-

UVA & GRAPE  
DISTRIBUTORS, LLC

