

THE  
**FINE WINE COMPANY**  
WESTPORT



CURATED WINES & CRAFT SPIRITS

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**Cantine Colosi Salina Bianco, Italy**

Sicily is the largest island in the Mediterranean Sea. Producing wines for more than 2,500 years, reputation and style of it's wines has changed significantly over that time. It's now a region of very good wines. Colosi Salina Bianco is a blend of Catarratto and Inzolia, pretty straw yellow color. Pairs well with seafood and pasta dishes, finishes with great salinity.

**Spaghetti with Capers, Olives, Anchovies, Arugula and Sundried Tomatoes**

One pot, quick, easy and delicious, cooking with flavors of Southern Italy.

Serves 4

**Ingredients:**

- ¼ cup EVOO plus more to finish dish
- 1 tsp crushed red pepper flakes
- 4 large garlic cloves, sliced ultra-thin (Goodfellas thin)
- 6 anchovies, cleaned
- 1 cup Gaeta olives, rinsed and pitted
- 3 Tbsp capers, rinsed
- ¾ cup sundried tomatoes, sliced thin
- Large handful arugula per person
- Sea salt and freshly cracked black pepper
- 1 lb spaghetti
- Zest of a lemon
- EVOO and shaved parmesan garnish

**Method:**

- Bring a large pot of water to a rolling boil and salt the H<sub>2</sub>O.
- Heat the olive oil in a large skillet over low heat.
- When the oil begins to shimmer, add the pepper flakes, garlic, and anchovies and cook until the garlic turns a light golden and the anchovies have melted into the oil. Add the olives, capers, and sundried tomatoes.
- Meanwhile, cook the pasta until al dente, drain pasta and reserve a cup of the pasta H<sub>2</sub>O.
- Add the pasta to the pan and stir well. Add some of the pasta H<sub>2</sub>O to loosen the sauce. Season with salt and several grinds of pepper. Add the lemon zest and toss well. Add the arugula tossing all well. Serve in pasta bowls or a large platter. Garnish with a nice drizzle of EVOO and shaved parmesan.

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## **Francois Cazin Cour-Cheverny, Loire France**

Though Cheverny has produced wines since the 6<sup>th</sup> century, the AOC of Cour-Cheverny has only existed since 1997. Francois Cazin was instrumental in the drive to establish and save the local varietal Romorantin from extinction and from which this wine is made. The soil consists of a combination of clay, limestone and silt. Fresh and floral with crisp acidity. A wine that sings of Spring!

## **Lemon Zested Ricotta and Grilled Asparagus Tartines with Dressed Greens**

A dish that sings of Spring! As with most simple dishes, the results rely on the quality of the ingredients. Whole milk Italian ricotta, beautifully fresh asparagus and best sourdough bread is a must. Serve 2-4 as a first course, or a nice luncheon dish.

### **Ingredients:**

- 1½ cups whole milk Italian ricotta
- 1 tsp Kosher salt
- Several cracks of black pepper
- 2 Tbsp freshly minced Italian parsley
- 2 Tbsp fine julienne of basil
- Zest of one lemon and juice, divided
- 1 large bunch of asparagus, grilled lightly. Should still be al dente.
- 4 slices of sourdough bread, toasted on both sides.
- EVOO
- Shaved parmesan

### **Method:**

- Combine ricotta, salt, pepper, parsley, basil and lemon zest in a mixing bowl and combine well.
- In a second bowl, toss the lightly grilled asparagus with the lemon juice, 2 Tbsp of the EVOO and season well.

To serve:

- Spread the toasted sourdough with the ricotta spread. Top with the asparagus, lengthwise across the toast.
- Garnish with shaved parmesan.
- Serve on large plates with dressed mesclun greens.

## **Classic Vinaigrette**

### **Ingredients:**

- 2 Tbsp best-quality sherry wine vinegar
- 2 Tbsp best-quality red wine vinegar
- Fine sea salt
- 1 cup EVOO

### **Method**

In a jar, combine the vinegars and salt to taste. Cover with the lid and shake to dissolve the salt. Add the oil and shake to blend. The dressing can be used immediately, store the vinaigrette at room temperature for several days. Shake to blend again before using.

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**Torre Mora “Scalunera” Etna Rosato, Italy**

Produced 700 meters above sea level, 100% Nerello Mascalese. Mario Piccini and his family have deep roots with 140 years of winemaking experience in Tuscany. In 2016 he fell in love with Mount Etna—renting then purchasing 15 hectares on Roviello. Torre Mora became certified organic in 2018, the soil is loose, black volcanic ash, and it imbues the wine with character. Total production from this winery is 3,000 cases per year.

**Orecchiette with Burrata, Roasted Cherry Tomatoes, and Almond Pesto**

Serves 4

**Ingredients**

For the Roasted Tomatoes:

- 1½ cups cherry tomatoes, mixed colors
- 2 Tbsp EVOO
- Salt and pepper
- 1 clove garlic, minced
- ¼ cup EVOO
- 2 cups fresh basil leaves

For the Pesto:

- ¼ cup almonds
- ¼ cup parmesan
- 1 tsp Kosher salt

For the Pasta:

- 1 lb orecchiette pasta
- ½ lb fresh burrata
- EVOO
- Parmesan

**Method:**

Make the roasted tomatoes-

- Preheat oven to 250°F
- In a bowl, combine the tomatoes, oil, salt and pepper and toss well
- Transfer to parchment paper-lined baking sheet and bake until shriveled, 30-45 minutes, set aside.

Pesto-

If you have a mortar and pestle, it’s fabulous for pestos. Food processors are quick but never get the perfect texture of the mortar and pestle.

- Crush the almonds, salt, basil with the pestle, adding a bit of oil at a time until all ingredients are incorporated well, stirring in the parmesan.

Pasta-

- Bring a large pot of H<sub>2</sub>O to rolling boil over high heat and salt the H<sub>2</sub>O. Cook the orecchiette until al dente and transfer to a large bowl. Add the pesto, stirring to combine. Stir in the tomatoes and burrata. Plate, drizzle with EVOO, sprinkle parmesan and garnish with basil.

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**Statti Gaglioppo, Calabria Italy**

Calabria's most important varietal. Dusty in style, medium-bodied with medium tannins. Notes of raspberries, cherry, red currants, clay pot, underbrush, and spice. Since the 18<sup>th</sup> century the Statti family has lived on the same vine-growing land and has a deep, historic understanding of the vineyards in the heart of the "Enotria Tellus"- the ancient name for Calabria- meaning 'land of wine.'

**Sweet Fennel Sausage Panini with Tapenade and Fontina**

If you're not a pork eater, substitute portobello mushrooms for an equally great pairing with the wine.

Serves 4

**Ingredients**

- 4 sweet fennel sausages
- 4 ciabatta rolls, sliced horizontally
- 1 cup roughly chopped arugula
- 6 oz Italian Fontina, sliced
- Tapenade- recipe follows

**Black Olive Tapenade**

Easy work with a food processor

**Ingredients**

- 3 anchovy fillets, in oil
- 2 cups kalamata olives, pitted
- 1 Tbsp capers
- 1 tsp Dijon mustard
- 1 garlic clove
- 1¼ tsp fresh thyme leaves
- Approx. ½ cup EVOO
- Coarse freshly ground black pepper

**Method:**

- In a food processor, combine anchovies, olives, capers, mustard, garlic and thyme. Process to form a thick paste, with the food processor running, add the oil in a steady stream until incorporated. Season with pepper, taste for seasoning. Store in an air-tight container in the fridge for up to a week.

**For Sandwiches**

**Method:**

- Preheat oven to 400°F
- Place the sausages in a small baking dish and bake for 25 minutes. Remove from the oven and set aside
- Preheat a panini grill or cast iron pan to hot.
- Spread the bottom ½ of each ciabatta roll with the tapenade. Cut each sausage on the diagonal into 1 inch slices and arrange in a single layer, top with ¼ cup chopped arugula and the Fontina slices.
- Cover each sandwich with top ½ of the ciabatta.
- Grill until the bread is golden and the cheese is set ~ 4-5 minutes.
- Cut into triangles and serve immediately.