

# FANGIO

— TRATTORIA —

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## APRILS DINNER & WINE TASTING EVENT

*(April 22<sup>nd</sup>, doors open 6:00pm dinner starts 6:30pm, \$100 per person not including tax & gratuity)*

### **WINE MENU**

*(5oz pour of each)*

2024 CHARLES BAKER RIESLING – Lime, limestone, electric, refreshing Riesling, Niagara

2024 APLA XINOMAVRO ROSE – Tangerine, orange, tart cherry, Rosé, Greece

2023 PRINCIPO MORISTEL – Rhubarb, cranberry, baked plums, Spain

### **DINNER MENU**

*(choice of one per section)*

#### *Antipasti*

FRITTI CARCOFI – crispy artichoke hearts, citrus salt, anchovy aioli

INSALATA DI BURATA - Honeycrisp apple, double smoked bacon, pickled shallot, arugula, pine nut truffle vinaigrette.

#### *Secondi*

PAPPARDELLE AI FUNGHI – truffle pecorino, hen of the woods, oyster mushrooms

RIGATONI ALLA ZOZZONA – crispy guanciale, chili, tomato sauce, fonduta di pecorino

GNOCCHI AL LIMONE – braised leeks, preserved lemon butter, mint, pecorino, pistachio breadcrumbs

#### *Dolce*

FANGIMISÙ – chocolate lady finger cake, dulce de leche, sponge toffee crumble

**(Reserve at [www.fangio.ca](http://www.fangio.ca))**

