

# Summer Italian Wine Pairing Dinner



Thursday, June 20 - 6:30pm

4 Courses - \$60/person

Limited Seating

Advanced Ticket Purchase **REQUIRED**

## Course 1

*Field Greens Salad*

with grapefruit segments, herbed goat cheese, pistachios, and  
strawberry balsamic vinaigrette

Wine Pairing: Vieti Roero Arneis 2023

## Course 2

*Gnocchi Primavera*

creamy parmesan sauce with fresh peas, asparagus, zucchini, ricotta,  
and fresh dill

Wine Pairing: Orsolani "La Rustia" Erbaluce di Caluso Docg  
2022

## Course 3

*Spaghetti all'Amatriciana*

spicy red sauce with pancetta, shallots, and pepperoncino

Wine Pairing: Buondonno Chianti Classico 2022

## Course 4

*Italian Hazelnut Cookie & Salted Caramel Gelato*

drizzled with rosemary olive oil

Wine Pairing: di Lenardo Vino Bianco Passito "Pass the  
Cookies» 2022