

# CASTELLO DI RADDA



## TUSCAN WINE DINNER

Course One: CASTELLO DI RADDA GRANBRUNO TOSCANA  
Sicilian Fried Eggplant, Soft Pecorino Polenta, Pesto

Course Two: CASTELLO DI RADDA CHIANTI CLASSICO  
Rigatoni Bolognese

Course Three: CASTELLO DI RADDA GUSS TOSCANA  
"Bistecca alla Fiorentina" - Sliced Bone in NY Strip with Rosemary  
Butter & Roasted Vegetables

Course Four: CASTELLO DI RADDA CHIANTI CLASSICO GRAN  
Italian Cheese - House Crackers, Ferments, And Preserves



CASTELLO DI RADDA TUSCAN WINE DINNER  
HOSTED BY DANIELE GAIA - EXPORT MANAGER  
4 WINES | 4 COURSES \$129++

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. \*PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION | 20% GRATUITY ADDED TO ALL BILLS | ONE CHEQUE PER TABLE