

Italian Wine Dinner

Thursday, March 14th - Starts at 6:00 pm

AMUSE BOUCHE Dates Stuffed with Gorgonzola Dolce,
Wrapped in Crispy Prosciutto

Paired with Zonin Prosecco Rose

APPETIZER Baked Clams w/ Spicy Calabrian
Pepper Coulis and Foccacia

Paired with Ca' Bolani Friuli Sauvignon Blanc

FIRST COURSE Wild Boar Sugo with Homemade Pappardelle
& Shaved Piave Cheese

Paired with Castello di Albola Chianti Classico Riserva

MAIN COURSE Swordfish Ivoltini a la Siciliana
stuffed w/ Raisins & Pine Nuts
Green bean & Pancetta Potato Medaglia
Moscato Buerre Blanc

Paired with Rocca di Montemassi Maremma Toscana Vermentino

DESSERT Tiramisu with Grappa and Fresh Raspberries

Paired with Castello Del Poggio Moscato Provincia di Pavia

\$89⁺⁺
pp

Reservations Required
860.646.0104

NEXT UP: Bourbon Dinner
March 21st