

The V.I.P. Table

4 Course Menu with Hors D'Ourvres

**\$90 per guest; dinner with wine pairings
or \$115 with premium wine pairings**

Hors D'Ourvres

Cipolline En Agrodolce
Sweet & Sour little onions

Funghi Arrostiti
Roasted Mushrooms

Panini del Pomodoro
Tomato Panini

Wine Pairing: Prosecco

1st course

Salmon Cucinato con Basilico
Baked Salmon with herbs and Parmigiano Reggiano
Wine Pairing: Pinot Grigio

2nd course

Risotto ai funghi di bosco
White mushroom risotto
Wine Pairing: Barbera

3rd course

Cinghiale in Umido
Braised pork shoulder in a Chianti wine sauce
Wine Pairing: Brunello di Montalcino

Dessert

Mousse di cioccolato con la crema di Frangelico
Chocolate mousse with Frangelico cream
Wine Pairing: Vin Santo

Exploring Tuscany

**\$70 per guest; dinner with wine pairings
or \$100 with premium wine pairings**

1st course

Calamari in Zimino

Warm Calamari salad in a savory seafood broth

Wine Pairing: Vermentino

2nd course

Ciaffagnoni Ripieni Con I Funghi

Crepes stuffed with Mushrooms

Wine Pairing:

3rd course

Cinghiale in Umido

Braised pork shoulder in a Chianti wine sauce

Wine Pairing: Brunello di Montalcino

Dessert

Sage Pudding

Wine Pairing: Toscana Rocca

Exploring Piedmonte

**\$90 per guest; dinner with wine pairings
or \$110 with premium wine pairings**

1st course

Bagnacauda

A warm sauce of garlic and olive oil
with an assortment of beets, fennel, radicchio and carrots

Wine Pairing: Cortese di Gavi

2nd course

Risotto ai Funghi di bosco

Wild Mushroom Risotto

Wine Pairing: Arneis

3rd course

Brasato al Barolo

Braised Beef in a Barolo wine sauce

Wine Pairing: Barbera d'Alba

Dessert

Assorted cheeses from Northern Italy

Ribiola, Parmigiano Reggiano, Fontina

Wine Pairing: Barolo

Exploring Southern Italy

**\$70 per guest; dinner with wine pairings
or \$85 with premium wine pairings**

1st course (Sicily)

Caponata

Sweet and sour eggplant salad

Wine Pairing: Cerasuolo di Vittoria

2nd course (Puglia)

Pasta con le Sarde

Perciatelli pasta in a sauce of fennel, breadcrumbs
black currants and sardines

Wine Pairing: Verdicchio dei Castelli di Jesi

3rd course (Sicily)

Scaloppine di Maiale al Marsala

Pork Scaloppine with Mushroom Marsala

Wine Pairing: Frappato di Vittoria

Dessert (Campania)

Crostata di Pere

Poached Pear Tart