



RUSTIC ITALIAN & WINE PAIRING EXPERIENCE

Friday, May 29th

STARTER

Anti-pasti: cheese, salami, olives, lupini beans in garlic oil

COURSE 1

Insalata: fennel, green apple with citrus vinaigrette & pesto foccacia

PAIRED WITH: *Luck Be A Lady, Sauvignon Blanc*

COURSE 2

White beans & Italian sausage and escarole sauteed in garlic and olive oil

PAIRED WITH: *It Had To Be You, Chardonnay*

COURSE 3

Meatball in Rosie's "Sunday Gravy" with a slice of margherita pizza

PAIRED WITH: *Young At Heart, Tempranillo*

COURSE 4

Chicken sandwich with homemade pesto and fresh mozzarella

PAIRED WITH: *One for my Baby, Pinot Grigio*

COURSE 5

Shredded Italian beef over polenta

PAIRED WITH: *Young At Heart, Tempranillo*

SWEET ENDING

Truffle By D.

