



Dalla Terra Portfolio **WINE DINNER**

with Special Guest Gianfranco D'Aniello

SEPTEMBER 29, 2022 | 6:00 PM

ANTIPASTO

Sicilian Sfincione, Marinated Olives, Italian Cured Salami, and Artisan Cheeses

Brut, Enrico Serafino "Oudeis"

FRIED MACKEREL

Puttanesca Sauce, Arugula, and Citrus

Carricante, Tenuta Tascante "Buonora" Etna Doc, 2020

GOAT CHEESE AGNOLOTTI

Local Mushrooms, Black Truffle, and Parmesan Reggiano

Barbera D'alba, Vietti, "Vigna Scarrone", Doc, 2019

ROASTED QUAIL

Tomato Basil Panzanella, Aged Balsamic, and Extra Virgin Olive Oil

Barberesco, Marchesi Di Gresy, "Martinenga" 2018

DRY AGED PEIDMONTESE STRIPLOIN

Fall Squash, Tuscan Kale, and Red Wine Demi-Glace

Brunello di Montalcino, Casanova di Neri, 2017

GORGONZOLA PANNA COTTA

Pistacchio Thuile and Muscat Syrup

Vin Santo del Chianti Classico, Badia a Coltibuono, 2010

