



"Viva Italia"
A Food and Wine Event

Antipasto

Gorgonzola soufflé with baby arugula, walnut vinaigrette and pear-infused white balsamic agrodolce
paired with Adami Bosco di Gica Brut Prosecco Superiore NV, Veneto, Italy

Primo

Rich, savory tart with Italian pork sausage, tomato, basil and oregano
paired with Inama Soave Classico 2009, Veneto, Italy

Secondi

Pappardelle lasagna with veal parmesan, pomodoro sauce and fontina
paired with Vietti Nebbiolo Perbacco 2007, Langhe, Piedmont, Italy

and

Slow-braised beef short ribs, risotto Milanese and field peas
paired with Boroli Barbera d'Alba, Quattro Fratelli 2007, Alba, Piedmont, Italy

Dolce

Amaretto-roasted apricot and almond macaroons dusted with confectioners' sugar

Price \$75 plus tax and gratuity. Reservations (850) 469-9898