



*"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