



## *"Viva Italia"*

### *A Food and Wine Event*

#### **Antipasto**

Zucchini and roasted sweet pepper caponata with white champagne balsamic-steeped golden raisins, roasted garlic, Parma prosciutto, crispy basil and crusty Italian bread  
paired with Donelli Lambrusco Scaglietti di Sorbara, Italy, NV.

#### **Primo**

Pesto pizzette with fresh mozzarella and goat cheese, baby arugula and heirloom tomato salad, Tuscan-herb extra virgin olive oil and 18-year-old balsamic vinegar  
paired with Carpineto Vernaccia di San Gimignano, Tuscany, Italy.

#### **Secondi**

Bodacious Olive house-made lasagna noodles with spinach and portobello mushrooms, fontina, Asiago, fresh oregano and roasted-garlic white sauce  
paired with Umberto Cesari Liano, Emilia-Romagna, Italy.

and

Slow-roasted fennel seed and rosemary-rubbed pork-belly-wrapped pork tenderloin with finishing salt and black truffle fries with grated Romano

paired with Cesari Amarone Classico, Veneto, Italy.

#### **Dolce**

Bomboloni filled with sweet potatoes, deep fried, and rolled in candied pecan dust with maple syrup balsamic reduction.

