

JULY 29TH MENU

APPETIZER

TORTA SALATA DI FUNGHI

Mushroom quiche with pie crust filled and baked with mixture of egg, cream, milk, sauteed mushrooms and shallots.

Toscana Bianco, Sangiovese

FIRST COURSE

SPAGHETTI CARBONARA

Spaghetti Pasta in a creamy Egg, Parmesan Cheese and Pancetta sauce.

Chianti Classico, Riserva

SECOND COURSE

SPEZZATINO DI MANZO

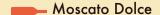
Italian beef stew slow cooked with red wine and a vegetable broth served over Polenta.

Primitivo, Puglia I.G.T.

DESSERT

SALAMI DI CIOCCOLATO

Semi sweet and Dark Chocolate mixed in with Biscotti Chunks served with Vanilla Ice Cream.





First time at our Wine Tasting?

Following our sommelier and with the help of valuable information we'll shared with you in paper format you will be able to get to know the wine, while enjoying the menu pairing we've prepared for you. Additionally you get the opportunity to buy the wines you taste at the end of the evening.

