




## JULY 29<sup>TH</sup> 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.

 Moscato Dolce

## HOW IT WORKS

### 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.

