



Italian Wine Dinner

Feudi di San Gregorio Wines - Campania Region

Chef: Alex Thacker

Sommelier: Michael McAvoy

RECEPTION / HORS D'OEUVRES

Zuppa Sante Shooters *meatballs, greens*

Buffalo Mozzarella Caprese Skewers

Bruschetta & Nduja Crostini

Margherita Pizzette

Wine pairing: 2018 Feudi Di San Gregorio Ros'aura (Rosé), Aglianico

FIRST COURSE

White Fish Crudo

sundried tomato, avocado, roasted zucchini, fresh mint, greens

Wine pairing: 2018 Feudi Di San Gregorio Greco Di Tufo, Greco

SECOND COURSE

Chicken Ragu

spaghetti, tomato demi-glace

Wine pairing: 2016 Feudi Di San Gregorio Rubrato, Aglianico

THIRD COURSE

Aglianico Braised Lamb

polenta, braised kale, long stemmed artichokes

Wine pairing: 2013 Feudi Di San Gregorio Taurasi, Aglianico

FOURTH COURSE

Chocolate Truffle with Almonds

fresh berries

Wine pairing: 2011 Feudi Di San Gregorio Piano Di Montevergine Taurasi, Aglianico

Gluten free and vegetarian can be accommodated with prior notice.